

-
- Cod fritters, pine honey, pine nuts 2.80 each
- Red prawn tartare, crystal shrimp crisp (2 pieces) 15
- Gratinated sea urchins, bone marrow (2 pieces) 10.50
- Warm oyster, Riesling beurre blanc, grapes and pear (1 piece) 9.50
- Tiger prawns in tempura, special creamy sauce (2 pieces) 12
- Mini lobster roll, lobster, artisan brioche (2 pieces) 28
- Boneless pig's trotter, white prawn 24
- Gargouillou of autumn vegetables, herbs and flowers 24
- Scallops, foie gras cream, leek 30
- Hand-cut steak tartare, veal jus with mushrooms, rosemary and thyme toasts 28
- Oxtail éclair, smoked milk 21
- Battered hake cheeks, pil-pil sauce 22
- Saffron milk caps, cured egg yolk, pancetta 30

MAIN COURSES

- Turbot, roasted fish-bone jus, rustic potatoes 29.50
- Monkfish, lobster, coral cream 42
- John Dory, Donostia-style sauce, baked potato 35
- Beef fillet, red wine sauce, seared foie gras, parmentier 37
- Slow-roasted kid goat shoulder, parsnip, pistachio 32

RICE DISHES

minimum 2 guests (price per person)

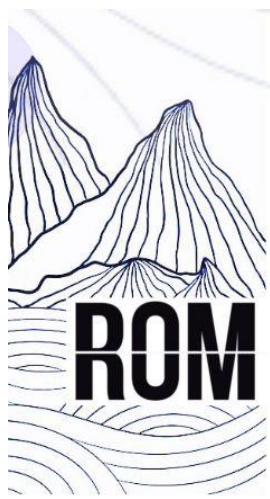
- Senyoret rice 29.60
- Dry rice with Roses prawns 31.80
- Rice with langoustines and sea cucumbers 36.20

*The following sides can be added:

French fries 4.50, mashed potatoes 4.50, vegetables 8.50, tomato bread with Pau olive oil 4.50, green salad 7.50

*Sourdough bread and cover charge €2 per person





CHEF'S MENU /autumn 2026/

Onion soup – Tomato and basil – Salt cod brandade with roasted garlic

Red prawn tartare, crystal shrimp crisp

Gratinated sea urchin, bone marrow

Warm oyster, Riesling beurre blanc, grapes and pear

Oxtail profiterole

Gargouillou of autumn vegetables, herbs and flowers

Scallop, foie gras cream, leek

Sea cucumber, veal sweetbread, salt cod tripe

Slow-roasted kid goat shoulder, parsnip, pistachio

Lime, thyme sorbet

Vanilla in different textures

Petits fours

90

SEASONAL MUSHROOM MENU

(20 October to 22 November 2026)

Onion soup – Tomato and basil – Salt cod brandade with roasted garlic

Mushroom consommé with its skewer

Yellowfoot chanterelle and Roses red prawn

Saffron milk caps, cured egg yolk and Iberian pancetta

Sea Bass baked in “papillote”, chanterelles and autumn black truffle

Beef tenderloin, porcini mushrooms and Périgord-style sauce

Creamy flan, mushroom ice cream, caramelised pine nuts

Petits fours

80

Served to the whole table 13:00-14:45 19:45-21:45

