



Les Grelots

64€

Mushrooms

like a ravioli and ham sauce

Scorzonera

cheep cheese and nuts

Saithe

black curry, melting potatoe and smoked flavors

or

Pyrenean Veal

carrots, taragon and black cardamom

Lemon Meringue Pie

sudashi, parsley and timut

Notre sélection de fromages de la maison bordelaise Frecault à
ajouter à votre menu : 15€





Les Cloches

82€

Only for all the table

Mushrooms

like a ravioli and ham sauce

Tourteau

celery, green apples, chilli pepper and bisque flavor

Saithe

black curry, melting potatoe and smoked flavors

Pyrenean Veal

carrots, taragon and black cardamom

Lemon Meringue Pie

sudashi, parsley and timut

Pod

Sambirano chocolate, cocoa grue and litchi

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Le Carillon

106€

Only for all the table

Mushrooms

like a ravioli and ham sauce

Tourteau

celery, green apples, chilli pepper and bisque flavor

Mackerel

flammed, caraway, kumquat and mint

Scorzonera

cheep cheese and nuts

Saithe

black curry, melting potatoe and smoked flavors

Aubrac Beef

onions and Albufera sauce

Lemon Meringue Pie

sudashi, parsley and timut

Pod

Sambirano chocolate, cocoa grue and litchi

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The starters

Tourteau, green apples, chilli pepper and bisque flavors	18€
Grilled mackerel, caraway, kumquat and mint	16€
Scorzoneria, sheep's cheese and nuts	15€

The main courses

Saithe rubbeb with black curry, melting potato and smoky notes	35€
Pyrenean veal, carrots, tarragon and black cardamom	35€
Beef filet, onions and Albufera sauce	40€

The cheese and desserts

AOC cheese selection	15€
Chocolate, ginger and miso	15€
Lemon Meringue pie, sudashi, timut and parsley	15€

