



Les Grelots

64€

Benjamin's Tomatoes

scarmoza, sage and anchovy

Like a Paella

squid, mussels and chorizo

Red Tuna

Cécile's vegetables, basil, star anis and smoked flavors

or

Mr. Garat Guinea fowl

satay butter, corn and seashells

Fig and pistachio

Our cheeses selection : 15€





Les Cloches

82€

Only for all the table

Benjamin's Tomatoes

scarmoza, sage and anchovy

Spidercrab

in 2 courses, with clementine, thyme and lemon and Txangurro

Red Tuna

Cécile's vegetables, basil, star anis and smoked flavors

Brannens Pigeon

celery tatin and pigeon juice with roses water

Fig and pistachio

Strawberry tartlet

kiwi and wasabi

Our cheeses selection : 15€





Le Carillon

106€

Only for all the table

Benjamin's Tomatoes

scarmoza, sage and anchovy

Spidercrab

in 2 courses, with clementine, thyme and lemon and Txangurro

Like a Paella

squid, mussels and chorizo

Sweetbread and Langoustine

mango and tonka juice

Red Tuna

Cécile's vegetables, basil, star anis and smoked flavors

Brannens Pigeon

celery tatin and pigeon juice with roses water

Safran

raspberrys and yogurt

Strawberry tartlet

kiwi and wasabi

Our cheeses selection : 15€



**Starters**

Spidercrab in 2 courses, cold with clementine, thyme and lemon and Txangurro	18€
Like a Paella, chorizo, mussels and squid	16€
Sweetbread and langoustine, tonka juice and mango	22€

Main Courses

Red tuna, Cécile's vegetables, basil, star anis and smoked flavors	40€
Guinea fowl with satay butter, corn, parsley and seashells	40€
Brannens Pigeon, celery tatin and pigeon juice with roses	45€

Cheese

Our cheeses selection	15€
-----------------------	-----

Desserts

Fig, pistachio and smoked madeleine	15€
Safran, raspberrys and yogurt	15€
Strawaberry tartlet, kiwi and wasabi	15€

