

LE BELFRY

Starter

- Gambero rosa, green asparagus, brown butter sabayon. 27€.*
Woodland mushrooms with persillade, sweet onion espuma, truffle. 22€
Heart of salmon with caviar. 28€
Marinated old tomatoes, Pyrenean tomme cheese. 18€
Caviar 30gr., blini, chive cream. 49€

Main

- Spaghetti al pomodoro. 26€*
Foie gras and beef tourte. 36€
Rake from St Jean de Luz, gambero juice, celery puree, chard. 32€
Lamb confit, potato compression, sweet harissa. 38€
Steak tartare. 22€

Bordier cheese. 16€

Desert

- Belfry profiterole. 15€*
Salted butter Caramel tartlet, diplomat. 13€
Strawberries, cottage cheese, verbena. 13€
The lemon cheesecake. 12€

Le menu de Raymond
Three.s courses cheese and desert. 80€