



# MENU OF THE 11/02

65€ PER PERSON

## APPETIZER

Nems of duck confit from the Landes with small vegetables, Hoïsin sauce and its verdurette

## STARTER

Tarbais bean soup, Pyrenean trout medallion with smoked bacon and boletus tortellini

## MAIN COURSE

Poultry ballotine stuffed with foie gras, vegetables and emulsion of Albuféra sauce

## DESSERT

Maracuja square, pomegranate jelly, joconde cake, Azelia chocolate with gourmet notes of roasted hazelnuts.

Individual artisanal bread

