

# ME NU



La Terrade Green & White Asparagus  
Grilled with Lard & Plant-based Juice

\*

Home-Made Traditional Foie Gras  
Artichoke Barigoule (*Suppl. 6€*)

\*

Fresh Goat Cheese & Pink Berries Ravioles  
Lemongrass Piperade

\*

Smoked Salmon in 'Ballotine'



Red Tuna roasted with Fennel

\*

Half Salted Cod candied in Olive Oil,  
Sweet potato aioli

\*

Simply Grilled Hereford Beef Prime Rib, Red Béarnaise  
For Two Guests

*(10€ extra per guest with menu, or, à la carte 42€ per guest)*

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« Bassibé » Squab, Fresh green peas with Verbena

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Shoulder of Milk-Lamb from the Pyrénées, slowly braised



The Cheese Board (*Suppl. 15€*)



Caramelized Apples, Shortbread & Golden sorbet

\*

Citrus Baba

\*

Strawberries from the Lot et Garonne, Coconut Crumble

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Crispy chocolate chou, Carrot & Ginger Ice Cream



You may prefer to pick into our Menu  
Starter (21,00€), Main Course (32,00€), Dessert (15,00€)  
Beef from Ireland, Squad and Lamb from France

# ME NU A G A P E S



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Half Salted Cod candied in Olive Oil,  
Sweet potato aioli

Shoulder of Lamb from the Pyrénées, slowly braised

Citrus Baba



OUR LOCAL  
FOOD & WINE PAIRING

2 glasses of wine ~ 18€  
3 glasses of wine ~ 26€  
12 cl

## White

Baron de Bachen 2016  
Domaine Tariquet « Réserve » 2021  
Domaine Camin Larredya « La Part Davant » 2021

## Red

Barocco 2018  
Domaine Chiroulet « Grande Réserve » 2016  
Domaine Elian Da Ros « Chante Coucou » 2020

## Sweet

Domaine Tariquet « Premières Grives » 2021  
Domaine Horgelus « Le Bal des papillons » 2022