

VEGETARIAN

Creamy Jerusalem artichoke velouté,
crispy artichokes, sauteed wild mushrooms

“Mon jardin des Landes”: seasonal vegetables and herbs salad,
sweet Sicilian olive oil

Escaoutoun from les Landes flavoured with Vacherin Mont d’Or,
roasted girolles with parsley

Italian risotto with pumpkin, chestnuts,
rocket salad

Fondant Tatin tart of turnips with honey and saffron,
rosemary Chantilly,
dandelion leaves and Radicchio endives seasoned with Gran Reserva Jerez
vinegar

Pear jelly, crystallised ginger panna cotta,
clafoutis biscuit and pear granite

Samana chocolate cream and citrus sorbet,
crystallised orange tuile
Agen prune and Armagnac sauce

TASTING MENU £85.00
THREE COURSES £80.00