

# CARTE & MENUS

LA TABLE  
DU BURDIGALA

## Starters

|   |    |
|---|----|
| <i>Warm lentils salad, ginger bread emulsion and sautéed pear</i> ✓   | 14 |
| <i>Stuffed white asparagus, pig trotter and old-style mustard</i>   | 18 |
| <i>Sturgeon in 4 different ways.... Carpaccio &amp; horse radish, rillettes, pan-fried, preserved with ginger</i> | 16 |
| <i>Burdigala salad, preserved fillet of duck, poached apple with tea and dressing with verjuice</i>               | 18 |

## Main courses

|  |    |
|--|----|
| <i>Pollack covered with seaweed in a shrimp broth, quinoa and zucchini</i>                                       | 22 |
| <i>Fillet of lamb roasted with smoked bacon and glazed ribs, eggplant caviar and preserved tomato (+5€ menu)</i> | 26 |
| <i>Braised beef chuck from Herdshire, morels and potatoes</i>  | 24 |
| <i>Polenta "timbale" with coconut milk and lime, sautéed vegetables with soya sauce and Gouda cheese</i> ✓       | 20 |

## Desserts\*

|   |    |
|---|----|
| <i>Plate of "Agour" ewe cheese and black cherry jam</i>                           | 12 |
| <i>Gourmet coffee (with small pastries) home-made</i>                             | 12 |
| <i>Chocolate cake.... Chocolate biscuit, chocolate mousse and hazelnut crusty</i> | 12 |
| <i>Exotic cake .... Coconut sponge cake, mango and passion fruit mousse</i>       | 12 |
| <i>A.C.E.... Carrot cake, tangerine cream and lemon jelly</i>                     | 12 |

\*Desserts need to be order in advance

**Menu 2 courses - 29 € per person**

*(with starter and main course or main course and dessert from "a la carte")*

**Menu 3 courses - 39 € per person**

*(with starter, main course and dessert to be selected from the "a la carte")*

*Our dishes "A la carte" and menus are « home-made » and elaborated in our kitchen with raw products  
Information on allergens is available at the restaurant or at the reception*

## « TERROIR » MENU

### Starters

*Mousse and pickles of cauliflower,  
hazelnut biscuit and caviar  
from Aquitaine* 23

*Pan-fried spicy pork sausage and chick  
peas, fresh garlic  
and "Agour" ewe cheese* 16

### Main courses

*Braised veal in "pastilla", wild rice,  
bitter "piquillos" sauce* 26

*Hake of line from Saint-Jean-de-Luz,  
glazed carrots from Cestas with orange  
and saffron, black olives* 25

### Desserts

*Macaroon from Saint-Emilion, vanilla  
mousse, hazelnut  
and Granny Smith jelly* 14

*"Millassou" from "Landes" area,  
custard tart with grapes  
and red "Lillet" sorbet* 14

## DEGUSTATION MENU

### Appetizer

*Mousse and pickles of cauliflower,  
hazelnut biscuit and caviar  
from Aquitaine*

*Stuffed white asparagus, pig trotter and  
old-style mustard*

*Pollack covered with seaweed crust in a  
shrimp broth, quinoa and zucchini*

*Braised beef chuck from Herdshire, morels  
and potatoes*

*Plate of "Agour" ewe cheese and black  
cherry jam*

*Macaroon from Saint-Emilion, vanilla  
mousse with hazelnut and Granny Smith  
apple sorbet*

*Coffee and sweets*

**Menu 2 courses - 39 € per  
person** (with starter and main course  
or main course and dessert to be  
selected from  
"TERROIR")

**Menu 3 courses - 45 € per  
person** (with starter, main course  
and dessert to be selected from  
"TERROIR")

**Menu dégustation - 89 €  
per person**