

Randonnée Culinaire

Dinner

This culinary hike is respectful of the seasons and production cycles. We can customize the menus with you and for you. They are built in coherence to fully live this culinary experience.

Randonnée in 4 steps

138€ / hôte

At the source of the Landes, white asparagus, peanuts and turmeric
The Red Mullet at the carnival
The Duck from the Dublanc farm with Charentais vermouth
Our savory Basque cake with summer sheep's cheese (extra 12€)
Chocolate pine cone, passion fruit resin

- **With Wine pairing (3 glasses 12cl)** 196€ / hôte
- **With Wine pairing (4 glasses 10cl)** 220€ / hôte

Randonnée in 6 steps

154€ / hôte

Trout from the Pyrenees with Basque cider
The Red Mullet at the carnival
Alain Fourcade's Fois Gras with cacao juice
The Sweetbreads by the ocean
Our savoury Basque cake with summer sheep's cheese
Spring meeting of peas and rhubarb

- **With Wine pairing (4 glasses 10cl)** 229€ / hôte
- **With Wine pairing (6 glasses 10cl)** 266€ / hôte

