



The Menu

« Of all the passions, the only really respectable one seems to me to be gluttony... »

Guy de Maupassant



Prix TTC en Euros, Service compris

Hassegor oysters

Poached, ponzu gel, cucumber and Granny Smith granita, dill, flaxseed, flaky brioche
-16-

Veal filet

Carpaccio, pickled mustard and red onions, crispy quail egg, revisited tartar sauce and tarragon gravy
-17-

Red mullet & smoked eel

Cod roe aioli, full-bodied broth like a bouillabaisse, bread tuile
-18-

Saint Jacques & Saffron

Saffron risotto with butternut, Straciatella, browned butter, pistachios and pumpkin seeds
-32-

Rack of lamb

Panko crust with aromatic herbs, Indian dahl, seasonal vegetables
-32-

The ocean catch of the day

Miso broth, fresh mushrooms of the day, Iberico farmer's bacon
-34-

Passion fruit, mango & coconut

Coconut shortbread, passion fruit mousse, mango heart, coconut and white chocolate crunch,
mango passion fruit coulis
-14-

The Lady of the Hôtel du Parc

Our local chocolate « Rookyto » inspiration
-13-

Yuzu, tarragon, olive oil and buckwheat

Yuzu cream, tarragon gel, meringues, olive oil cake and roasted buckwheat crumble, yoghurt ice cream
-14-

Tasting Menu

58€

Let yourself be guided by the inspiration of the moment...
For all guests, we offer a unique 4-course menu.

Food & Wine pairing

32€

We have thought of offering you a food and wine pairing on your tasting menu, which is recommended to you to discover blindly.

It will allow you to discover regional wines, our favourite vintages,
but also to take a look at our French appellations.

Our producers and Suppliers

The cuisine of the Hôtel du Parc offers fresh products from local producers and suppliers.

Oui market gardener, The Vallée des Sources, located in the Gers, selects our aromatic herbes and young shoots.

Apis Mellona from Hossegor for artisanal honey.
The « La Romane » ice cream parlour, Hossegor.
The fish auction of Saint Jean de Luz for our fish.
We favour the Aquitain region for the origin of our meats.
Vergez for our oysters.



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Digestifs

(4cl)

Armagnac, Réserve Laballe.....9.00€

Eau de vie de Poire Brana12.5€

Whisky « Single Malt »

Bastille.....14.00€

Caol Ila.....12.00€

Oban.....12.00€

Rhums

Diplomatico, Venezuela.....12.00€

Eminente, Cuba12.00€

Plantation Pineapple, Bermudes.....12.00€

Tea & coffee

Espresso, Decaf.....2.00€

Cappuccino4.00€

Herbal tea, Tea.....3.00€

Irish Coffee.....8.00€



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