



MAISON

BRIKETENIA

The Starters

*Pan-fried Souprosse foie gras, French toasted brioche,
Raspberries, Timut pepper and red shiso gel.*
40 €

*Free-range egg from the Oiloxoko farm in Sare, with truffle supreme sauce,
Mushroom duxelles, Kintoa ham and puff pastry brioche.*
38 €

*Bastelica family tomatoes, burrata and green olives,
Gelled tomato water maceration, and criste marine.*
34 €

*Zucchini blossom from our garden, stuffed with baby squid,
Squid ink vinaigrette and Sudachi lemon gel.*
36 €

The Sea

*Banka trout marinated and cooked in miso,
Caponata, grilled vegetable jus, and olive oil infused with thyme and rosemary.*
42 €

*Grilled lobster with smoked chili shell juice,
Watermelon compression with beet juice,
Tomato sauce with black cardamom.*
66 €

*Gently steamed hake fillet with seaweed gomasio and lemon zest,
Zucchini carpaccio with fig leaf-infused beurre blanc.*
38 €

The Earth

*Glazed veal sweetbreads, old-fashioned mustard sauce,
Fennel, almonds, raw and roasted apricots.*
€ 54

*Guinea fowl from Dublanc Farm with lemon and paprika, Albufera sauce,
Poultry jus infused with lemon leaves,
House-made pommes dauphines and Briketchup.*
€ 46



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Sweet Treats

Golden profiteroles:

*Almond puffs, Bourbon vanilla ice cream, salted butter caramel,
Caribbean hot chocolate.*

18 €

Citrus flower:

*Lemon cream and Timut pepper ganache,
Orange sorbet*

18 €

Chocolate and peanut:

*Peanut and praline soufflé dome,
Crumble and chocolate ice cream.*

18 €

Strawberry:

*Strawberries poached in sherry vinegar,
Blancmange with Eztiki honey, strawberry sorbet and biscuit.*

18 €

The Norwegian Omelette:

*Raspberry and blackcurrant sorbet,
Flambée with Brana raspberry brandy.*

18 €

Cheeses

A trolley of fresh and mature cheeses,

Selected by us in collaboration with Sir Minvielle, Fromages et Compagnie.

18 €