



## *Menu Aquitaine Footprint*

**175 €**

### ***Appetizer***

Amuse-bouche

*Les Hauts de Smith white 2020*

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### ***Starter***

Terrine of foie gras, fig chutney,  
young mesclun, hazelnut raisin, bread crumble

*Le Petit Haut Lafitte white 2019*

### ***Main***

Tender poultry, mushroom sauce,  
Potato mousseline with smoked bacon, red onions with old  
sherry

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Trout, winegrower sauce,  
Potato and lemon mousseline, glazed seasonal vegetables

*Le Petit Haut Lafitte red 2014 in magnum*

### ***Cheese***

Selection of 2 cheeses

*Smith Haut Lafitte red 2014 in magnum*

### ***Dessert***

Apple compote with orange zest, hazelnut dacquoise, chocolate  
chips



# *Menu Graves Reflection*

**220 €**

## ***Aperitif***

Amuse-bouche

*Les Hauts de Smith white 2020*

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## ***Starter***

Tartar of sea bream, brown mushrooms

*Château Smith Haut Lafitte white 2018*

## ***Main***

Beef filet, brown juice, truffle creamy celery, glazed carrot

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Selection from the auction,

Flowering carrot with young shoots from the valley of the two  
sources

*Le Petit Haut Lafitte red 2014 in magnum*

## ***Cheese***

Saint Nectaire cheese with seasonal mushrooms

*Smith Haut Lafitte red 2012 in magnum*

## ***Dessert***

Seasonal fruit tartar, vanilla espuma, meringue mikados