



**Sandikala**  
restaurant

Produits d'ici, Saveurs d'Ailleurs

## Full Spring

May 9 to 12 & May 20 to June 2, 2024

Trout gravlax, chickpea hummus, vegetable textures

*The idea of a Sandikala-style tartiflette ;-)* with all the vegetables Alain has

Potatoes & onions wok flamed, chilli powder & coriander

Black pork ham from Bigorre

Shiatsu squash soup with coconut milk & galangal

Line-caught pollack, beurre blanc, chard, rhubarb, fresh peas, verbena

Wok-fried Galician beef with Sombrun asparagus, oyster sauce & garlic

Béarnaise sauce with brown butter and Tasmanian pepper

Sweet potato French fries

Beef selected by Hervé Sancho MOF Boucherie

*Cheeses from the Pyrenees*

*A nice selection of local cheeses from Bouchait*

*Apricot-coconut, buckwheat crackers, honey on the comb*

*Fruit beer jelly*

Cheeses selected by Dominique Bouchait MOF fromagerie

Cream puffs with rye flour, chocolate cream, strawberry ice cream

Milk jam with vanilla and fleur de sel, passion fruit cracker

Orange - honey - ginger fruit paste

65€ TTC

cheese plates Small 8€ Large 12€

Price net of taxes

Subjective menu to change according to products and chef