



Sandikala
restaurant

Produits d'ici, Saveurs d'Ailleurs

Springtime

Friday 12th, 19th and 26th of April 2024

Rice flour crisps with peanuts, kaffir lime and coriander

Served with l'apéritif (as a supplement)

Asparagus & leek tempura, wasabi cauliflower mousse

Tempura of springtime vegetables, spring salad mix

Celery, sesame, mirin, soja, coriander, carrots

Golden ball turnips, garlic shoots

Suckling lamb from the High Pyrenees, roasted jus with Indonesian spices

Spring onions, shiatsu squash, sweet potato, Tarbais white beans

Lamb selected by Hervé Sancho MOF Boucherie

Cheeses from the Pyrenees

A selection of local cheeses from Bouchait MOF fromager

Apricot-coconut, buckwheat spice crisp, honeycomb

Fruit beer jam

Strawberries & kiwi with lemon verbena cream, finger biscuits

Candied hazelnuts, mango star anise sorbet

Rocher's of coconut – orange – miel

Served with hot beverages (as a supplement)

35€ TTC

Small cheese plate 8€ large 12€

Price net of taxes

menu subjectif au changements selon produits et le chef