

ÒLIBA

Mountain to table Cuisine

# le Grand Menu

Libre Expression

A unique and seasonal menu,  
inspired by our pyrenean gardens , our local producers and the chef's own pickings...

**6-course menu 100€**


*for the whole table*

## Wine Pairing

**4 glasses | 50€**


**6 glasses | 70€**

Vegetal 

Earth 

Harvest

River 

Animal 

Forest

Chef Benoît Janet's cuisine is fundamentally committed to a farm-to-table philosophy,  
and **homemade** with **local, seasonal** products.

A respectful wonder throughout Nature, free-spirited and creative Cuisine  
that is inspired by our agricultural craftsmen.

### Our friends & producers

Vegetables, herbs and picking from Les Jardins de l'Amitié | Fresh mountain flour from Le Moulin du Pays de Sault | Organic ducks and pigeons from le Mas Lluganas | Tiretap's free-range pork | Col del Fach's master cheese maker | Les Ruchers Clément for all the bees products | Jessica for the organic eggs from Finestret | Rainbow and brook trout from the Canigó fish-farm | Citrus from Schaller Bachès in Eus

# Our Lovely little Courses

To Share,  
or not...



## Verde

<b>Tomato con pan</b>	<b>10 €</b>
<b>Goat's cheese bubble, basil, wild garlic</b>	<b>10 €</b>
<b>Flowers and pollen</b>	<b>8 €</b>
<b>Apple - hazelnut - forest herbs</b>	<b>10 €</b>

## Animal

<b>Truffled egg, "mouillettes"</b>	<b>14 €</b>
<b>Head to tail, Pico verde</b>	<b>12 €</b>
<b>Trout loin, fermented jus , wild fennel</b>	<b>18 €</b>

## Wood Fire

<b>Matured pork, undergrowth, fir tree</b>	<b>18 €</b>
<b>Mosset pigeon , mountain juniper</b>	<b>20 €</b>
<b>Grilled aubergine , pine nuts , summer truffle</b>	<b>16 €</b>
<b>Roasted Cupidon cheese from Col del Fach</b>	<b>20 €</b>

## Dulce

<b>Blueberry tart, blackcurrant bud</b>	<b>14 €</b>
<b>Eus Pomelos, icy madarin leaf</b>	<b>12 €</b>
<b>Peach, verbena, raspberries</b>	<b>12 €</b>