

ÓLIBA

Mountain to table Cuisine

le Grand Menu

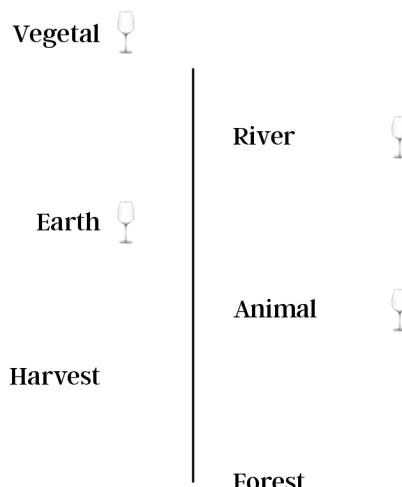
Libre Expression

A unique and seasonal menu,
inspirated 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€



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.

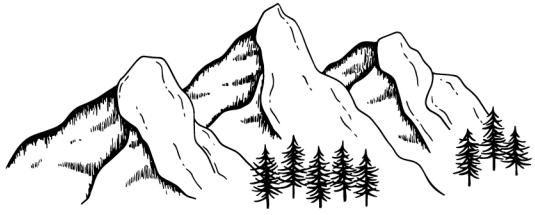
Our friends & producers

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

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

Animal

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

Wood Fire

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

Dulce

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