



HÔTEL DU PALAIS  
BIARRITZ

# THE IMPERIAL *menu*

Embark on a French gastronomic journey  
with a menu especially created by our  
Chef Aurélien Largeau.

Hôtel du Palais - Part of the Unbound Collection  
1 Avenue de l'Impératrice, 64200 Biarritz, France  
+33 5 59 41 12 34 | [service.commercial@hoteldupalaisbiarritz.com](mailto:service.commercial@hoteldupalaisbiarritz.com)



## ABSOLUTE BLISS *five-course menu*

### AQUITAINE IMPERIAL BAERII CAVIAR

Local sheep's milk ricotta, lettuce, French marigold flowers

~

### CAGE-CAUGHT BLUE LOBSTER

Roasted in pine needles, beets, corail sauce

~

### TURBOT WITH SHELLFISH

Medium rare, butter-glazed, shellfish, baby carrots

~

### FILLET OF "BLONDE D'AQUITAINE" VEAL

Wellington-style, foie gras, chanterelles, flavoured jus

~

### BREUIL DE BREBIS

Sheep's milk cottage cheese, dulce de leche, wild herbs and flowers

*or*

### CHEESE PLATTER

A selection of cheeses matured by Beñat Moity

~

### RASPBERRIES

A medley of berriness...

*or*

### BESPOKE THREE-TIER WEDDING CAKE

*or*

### BESPOKE "CROQUE EN BOUCHE"

This menu varies according to the season.

5 courses menu – €195 / Supplement for extra cheese course + €10/Person

Menu created by head chef Aurélien Largeau, in partnership with the pastry chef Aleksandre Oliver and their teams.