

# LES FOUS DE L'ÎLE

## Starters

### LEEKS - 12€

LEEKS CRUMBLE & PARMESAN SAUCE

### TERRINE - 14€

HOMEMADE OF PORK, FIGS & PLUM FRUITS

### BEETROOT - 12€

ANJOU'S QUINOA, LATOUR'S HOUSE BEETROOT, FRESH GOAT CHEESE

### SALMON - 16€

SALMON GRAVLAX, POTATOES AND CHIVE CREAM

### EGG - 11€

SOFT-BOILED EGG, MUSHROOM, SMOKED CREAM & FRIED ONION

### PUMPKIN & EEL - 14€

VELOUTÉ & SMOKED EEL

## TO SHARE

TRUFFLE SAUSAGE - 12€

HUMUS, PITA BREAD - 9€

IBERIAN CHARCUTERIE - 15€

## Mains

### CHICKEN - 24€

CHICKEN BREAST, GRATIN DAUPHINOIS, GARLIC FOAM AND CHICKEN JUICE

### BEEF - 34€

BEEF FILET, LATOUR'S HOUSE CARROTS AND PEPPER SAUCE

### SEA BREAM - 24€

SEA BREAM FILET, CHARDS AND CITRUS SAUCE

### CODFISH - 26€

CONDIMENT CABBAGES WITH BUTTER AND CHORIZO SAUCE

### COQUILLETES, HAM, TRUFFLE - 28€

COQUILLETES BRIARDINES HOUSE, HAM

## PIECE OF BEEF

PRIME BEEF RIB FOR 2, POTATOES AND BEEF JUICE - 89€

## Desserts

### CHEESE OF WORLD - 15€

CHEESE SELECTION FROM « COW HOUSE »

### PEAR - 12€

POACHED PEAR FILL WITH HOUSE-MADE PEAR SORBET, COFFEE CREAM

### BERTHILLON ICE-CREAM AND SORBETS - 8€

SELECTION OF THE MONTH (2 FLAVORS)

### CHOCOLATE ROCK - 12€

DARK CHOCOLATE « VALHRONA », WHITE CHOCOLATE CREAM AND PRALINÉ

### GRAPEFRUIT CHEESECAKE - 14€

CREAM CHEESE, SPECULOOS, GRAPEFRUIT JELLY, HOMEMADE CITRUS SORBET

### RICE PUDDING - 10€

RICE PUDDING AND DULCE DE LECHE

