

LES FOUS DE L'ÎLE

Starters

LEEKs - 12€

LEEKs CRUMBLE & PARMESAN SAUCE

TERRINE - 14€

HOMEMADE OF PORK, FIGS & PLUM FRUITS

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

BEEF CECINA - 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

