

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

SOFT BOILED EGG - 11€

ROASTED PUMPKIN, CHESTNUTS

BARBECUE MACKEREL - 14€

CELERIAC & MUSTARD

TO SHARE

SAUCISSON WITH TRUFFLE - 12€

HUMUS, PITA BREAD - 9€

IBERIAN CHARCUTERIE - 15€

Mains

HAUNCH OF VEAL - 25€

BRAISED, JERUSALEM ARTICHOKE, ROASTED SALSIFY, TARRAGON & PARSLEY

BEEF TENDERLOIN - 39€

WITH MACARONI GRATIN

LING FISH BALLOTTINE- 26€

RISOTTO AL SALTO, LEMONY HOLLANDAISE SAUCE

CODFISH - 26€

CONDIMENT CABBAGES WITH BUTTER AND CHORIZO SAUCE

COQUILLETES, HAM, TRUFFLE - 28€

COQUILLETES FROM BRIARDINES HOUSE, HAM & TRUFFLE

PIECE OF BEEF

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

Desserts

CHEESE OF WORLD - 15€

CHEESE SELECTION FROM « COW HOUSE »

APPLE - 14€

CRUMBLE, FARM CREAM

BERTHILLON ICE-CREAM AND SORBETS - 8€

SELECTION OF THE MONTH (2 FLAVORS)

CHOCOLATE ROCK - 14€

DARK CHOCOLATE « VALHRONA », WHITE CHOCOLATE CREAM AND PRALINÉ

GRAPEFRUIT CHEESECAKE - 14€

CREAM CHEESE, SPECULOOS, GRAPEFRUIT JELLY, HOMEMADE CITRUS SORBET

RICE PUDDING - 9€

RICE PUDDING AND DULCE DE LECHE

