

# LES FOUS DE L'ÎLE

## Starters

### ARTICHOKES - 13€

PEDRO XIMENEZ FOAM, CRISPY ONIONS, SUMAC

### TERRINE - 12€

HOMEMADE OF RABBIT, TARRAGON JELLY, MUSTARD

### WHITE ASPARAGUS - 17€

CERFEUIL & LEMON

### SOFT BOILED EGG - 11€

LEEKs, BEEF BROTH

### SEA BREAM - 14€

CUTED RAW, PASSION FRUIT AND LIME SAUCE, SPRING ONIONS

## TO SHARE

SAUCISSON WITH TRUFFLE - 12€

HUMUS, PITA BREAD - 9€

IBERIAN CHARCUTERIE - 15€

## Mains

### CHUCK OF VEAL - 28€

POTATOES GNOCCHIS, OLIVES, WILD GARLIC

### PLAICE FILLET- 26€

ASPARAGUS & RADISH, HORSERADISH CONDIMENT

### COQUILLETES, HAM, TRUFFLE - 28€

COQUILLETES FROM BRIARDINES HOUSE, HAM & TRUFFLE

### FISH OF THE DAY

SPRING GARNISH WITH PARSLEY BUTTER

## PIECES OF BEEF ANGUS :

PRIME BEEF RIB => 119€

BEEF TENDERLOIN => 45€

RIB STEAK => 35€

SIRLOIN => 35€

UNDERCUT OF BEEF => 29€

ALL SERVED WITH FRENCH FRIES AND SALAD

## Desserts

### CHEESE OF WORLD - 15€

CHEESE SELECTION FROM « COW HOUSE »

### APPLE - 11€

CRUMBLE, FARM HOUSE CREAM

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

SELECTION OF THE MONTH (2 FLAVORS)

### CHOCOLATE ROCK - 14€

DARK CHOCOLATE « VALHRONA » SPHERE, WHITE CHOCOLATE GANACHE AND PRALINÉ

### LEMON CAKE- 10€

HOMEMADE YOGURT AND HONEY SORBET

### CREME BRULEE- 12€

WITH MADAGASCAR VANILLA

