

LES FOUS DE L'ÎLE

Starters

ARTICHOKES - 11€

PEDRO XIMENEZ FOAM, CRISPY ONIONS, SUMAC

TERRINE - 12€

HOMEMADE OF RABBIT, TARRAGON JELLY, MUSTARD

WHITE ASPARAGUS - 16€

CERFEUIL & LEMON

SOFT BOILED EGG - 11€

LEEKs, BEEF BROTH

SEA BREAM - 13€

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 - 25€

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

