

# LES FOUS DE L'ÎLE

## STARTER

**Tomatoes • 14€**  
STRACCIATELLA & FOCACCIA

**Oysters • 15€**  
BUTTER & CHIVES

**Pâté en croûte • 14€**  
PORK & CHICKEN MEAT, PEPPER, MASHED CELERIAC & PEAR  
PICKLES

**Octopus • 14€**  
CARPACCIO, CHIMICHURRI CONDIMENT

**Mimosa Egg • 11€**  
WITH AROMATIC HERBS



## MAINS

**Chicken • 26€**  
POULTRY BALLOTINE, SPELT & MUSHROOM SAUCE

**Iberian pork • 28€**  
BROCCOLI, CHOU KALE

**Saithe fillet • 26€**  
PILAF RICE WITH CORN & CHILI, CRUSTACEAN JUICE &  
BUCKWEATH TILE

**Fish of the day • Prices relies on market**  
ROASTED CAULIFLOWER, FRIED CAPERS & SESAME

**Butcher's piece • Prices relies on market**  
& BIG POTATO WITH YOGURT SAUCE AND CHIVES

## TO SHARE

**Dry pork sausage with truffle • 12€**

**Marrowbone & parsley • 12€**

**Roasted Camembert • 12€**  
WITH HONEY AND SAVORY



## DESERTS

**Selection of cheese • 15€**  
SELECTION OF 3 CHEESE BY COW CHEESE HOME

**Berthillon ice cream & sorbets • 8€**  
ICE CREAM AND SORBET, FLAVOURS OF THE MOMENT  
(2 SCOOPS OF YOUR CHOICE)

**Chocolate Nicolas Berger • 14€**  
CHOCOLATE BROWNIE, CHOCOLATE MOUSSE & CACAO  
CRISPY

**Cookie • 10€**  
CHOCOLATE CHUNK, HOMEMADE MILK ICE CREAM

**Pear • 12€**  
ALMOND PIE

**Fig • 12€**  
FIG CHUTNEY & HOMEMADE FIG LEAF ICE CREAM

## PIECE OF MEAT TO SHARE FOR 2 PEOPLE

**ROASTED DUCK BREAST, GRENAILLES POTATOES & ABRICOT WITH  
ROMARIN INFUSED • 65€**