



COMPTOIR CUISINE



## PENDING

<b>Cornet of cooked meats Louis Ospital</b> <i>Chorizo, makila, andouille</i>	8.50
<b>Bayonne ham</b> <i>24 months matured</i>	14.00
<b>Semi preserved Foie gras</b>	17.00
<b>Iberico bellota ham</b> <i>24 months matured</i>	20.00

## HOUSE SPECIALITIES

<b>Filet of beef Wellington</b> <i>Foie gras and shallots confit</i>	34.00
<b>Classique beef Tartare</b> <i>Hand cut, french fries, salad</i>	19.50

## VEGETARIANS DISHES

<b>Tomato gaspacho (starter)</b> <i>Cold tomato soup, roasted cherry tomatoes, humus on toast</i>	13.50
<b>Risotto (main)</b> <i>Mushrooms &amp; parmesan cheese risotto</i>	16,00

## FRESH FROM THE MARKET

<b>3 courses lunch menu</b> <i>Served from monday to friday</i>	21.40
--	-------

## Menu 44 € - Choose a starter, a main course and a dessert

### STARTERS

<b>Egg</b> <i>Soft boiled egg, artichoke cream with truffle, truffle ham</i>	14.00
<b>Smoked salmon</b> <i>Rattles potatoes, red onion pickels &amp; cream flavoured with smoked herring</i>	14.00
<b>Croaker sashimi</b> <i>Marinated in ponzu sauce, carrot cream &amp; grilled peanuts</i>	14.50
<b>Veal</b> <i>Like a vitello tonnato, capers, arugula salad &amp; parmesan</i>	14.50

### MAIN COURSES

<b>Confit lamb shoulder, horseradish sauce, to share</b>	64.00
<b>Cod</b> <i>« A la plancha », celeriac cream, red cabbage salad, red wine &amp; dry ham dressing</i>	28.00
<b>Pork breast</b> <i>Roasted, sweet potatoes &amp; taragon juice</i>	26.00
<b>Hake</b> <i>« A la plancha », vegetables with pesto, tomatoes &amp; olives sauce</i>	27.00
<b>Rump of veal</b> <i>Stuffed aubergine, basil &amp; pine nuts juice</i>	28.00

### DESSERTS AND CHEESES

<b>Rice pudding</b> <i>Homemade rice pudding, salted butter caramel</i>	9.00
<b>Chocolate</b> <i>Chocolate &amp; praline tart</i>	10.00
<b>Vacherin</b> <i>Mango &amp; passion fruits vacherin</i>	10.00
<b>Strawberries</b> <i>Strawberries tartar, granola, yuzu &amp; verveina foam</i>	11.00
<b>Organic sorbets</b> <i>Strawberry, passion fruits, lemon, mango, raspberry</i>	7.50
<b>Rum baba to share</b> <i>Served with stewed red fruits &amp; whipped cream</i>	18.00
<b>Selection of ripened cheeses from Delphine (rue des Remparts)</b>	11.00

*Please, let us know if you have any food allergies.  
Information relating to the allergen content of our dishes is available in request.*

**NET PRICES ARE IN EUROS AND INCLUDE SERVICE**

*« Maître restaurateur » since April 18th, 2014*





COMPTOIR CUISINE