

## 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>	15.80
<b>Iberico bellota ham</b> <i>24 months matured</i>	18.00

## STARTERS

<b>Octopus, garlic, lemon</b> <i>Octopus tapas with garlic and lemon, artichoke cream &amp; dry ham</i>	13.00
<b>Egg « mimosa »</b> <i>With ginger, coriander &amp; tuna, served with seared spiced tuna</i>	13.50
<b>Cured salmon gravlax</b> <i>With honey vinegar pickles &amp; pink peppercorn crumble</i>	13.00
<b>Duck confit</b> <i>Sherred duck confit, « rattes » potatoes &amp; peas foam</i>	14.50
<b>Tomato gazpacho</b> <i>Cold tomato soup, crab roll with olives &amp; pine nut</i>	12.50

## HOUSE SPECIALITIES

<b>Filet of beef Wellington</b> <i>Foie gras and shallots confit</i>	32.00
<b>Classique beef Tartare</b> <i>Hand cut, french fries, salad</i>	18.50

## VEGETARIANS DISHES

<b>Spring rolls (starter)</b> <i>Marinated vegetables spring roll, coconut milk &amp; lime cold broth</i>	12.00
<b>Chickpeas falafels (main)</b> <i>Cottage cheese with corinader &amp; cummin, fresh herbs salad</i>	15.50

## FRESH FROM THE MARKET

<b>3 courses lunch menu</b> <i>Served from monday to friday</i>	20.40
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## MAIN COURSES

<b>Roasted rack of lamb with Rosemary, to share</b>	52.00
<b>Cod fillet</b> <i>With steamed vegetables &amp; garlic mayonnaise sauce</i>	25.00
<b>Fillet of Hake</b> <i>Cooked with shellfish &amp; vegetables in a creamy sauce</i>	26.50
<b>Croaker fish fillet</b> <i>With carrot &amp; orange cream, carrot tempura, carrot ginger &amp; citrus salad</i>	27.00
<b>Duckling fillet</b> <i>Lentils risotto, sage juice &amp; parmesan foam</i>	25.00
<b>Confit breast of veal</b> <i>Confit with herbs glazed spring vegetables</i>	26.00

## CHEESES

<b>Selection of ripened cheeses from Jean d'Alos</b>	11.00
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## DESSERTS

<b>Rice pudding</b> <i>Homemade rice pudding, salted butter caramel</i>	7.50
<b>Dark chocolate</b> <i>Thin layers of chocolate, marsala cream &amp; walnut shortbread</i>	10.00
<b>Strawberries</b> <i>Crispy pastry, strawberries, whipped cream &amp; strawberry granita</i>	9.00
<b>Lemon tart</b> <i>With meringue flavoured with yuzu</i>	8.80
<b>Organic sorbets</b> <i>Strawberry, passion fruits, lemon, mango, raspberry</i>	7.00
<b>Rum baba to share</b> <i>Served with stewed red fruits &amp; whipped cream</i>	16.80

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

**PRIX NETS EN EUROS ET SERVICE COMPRIS**

Maitre restaurateur depuis le 18 avril 2014

