

PENDING

Cornet of cooked meats Louis Ospital <i>Chorizo, makila, andouille</i>	8.50
Bayonne ham <i>24 months matured</i>	14.00
Semi preserved Foie gras	15.80
Iberico bellota ham <i>24 months matured</i>	18.00

STARTERS

Creamy mushrooms soup <i>Served with smoked duck magret & chesnut cream</i>	13.00
Egg « meurette » <i>Soft poached egg, smoked bacon, mushrooms & red wine sauce</i>	12.80
Smoked haddock <i>Raw smoked haddock, « ravigote » dressing, leeks & bearnaise foam</i>	14.00
Crab ravioli <i>Crab & ginger ravioli, with coconut, curry, lemongrass & sesame oil broth</i>	15.00
Scallops <i>Scallops ceviche, elderberry dressing with pomegranate & chorizo sausage</i>	17.00

HOUSE SPECIALITIES

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

VEGETARIANS DISHES

Butternut (starter) <i>Millefeuille of roasted butternut, ricotta cheese with confit lemon & pine nuts</i>	12.00
Spelt risotto (main) <i>Cooked with parmesan cheese, whipped cream & truffle oil</i>	15.50

FRESH FROM THE MARKET

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

Confit chest of pork glazed with spices, to share	52.00
Hake <i>Roasted filet of hake, with beans stew, coriander foam</i>	25.00
Octopus <i>Tentacle glazed, citrus teriaki sauce, leeks & cauwlfloower cream</i>	26.50
Croaker fish <i>Filet of croaker, carrots with safron & fish soup sauce</i>	27.00
Knuckle of lamb <i>Cooked at low remperature, mash potatoes, horseradish & garlic cream</i>	25.00
Vealchuck <i>Braised veal chuck with vegetables & creamy sauce</i>	26.00

CHEESES

Selection of ripened cheeses from Jean d'Alos	11.00
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DESSERTS

Rice pudding <i>Homemade rice pudding, salted butter caramel</i>	8.00
Chocolate/mango <i>Chesnut biscuit, mango & chocolate creamy dome</i>	11.00
Apple <i>Apple cooked in sirup with « espelette chili », cream & apple sorbet</i>	9.00
Caramel <i>Chesnut tuile filled with caramel parfait & lemon cake</i>	10.00
Organic sorbets <i>Strawberry, passion fruits, lemon, mango, raspberry</i>	7.00
Rum baba to share <i>Served with stewed red fruits & 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

