



## 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

## 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>Linguini (main)</b> <i>Linguini pasta, truffled cream &amp; parmesan cheese</i>	17.50

## FRESH FROM THE MARKET

<b>3 courses lunch menu</b> <i>Served from monday to friday</i>	20.40
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Please, let us know if you have any food allergies. Informations 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



## STARTERS

<b>Sweet corn, smoked duck magret</b> <i>Sweet corn velouté, smoked duck magret on toast with sour cream</i>	12.80
<b>Beef</b> <i>Italian beef tartare, arugula &amp; parmesan</i>	13.80
<b>Octopus</b> <i>Octopus ceviche, betroot cream, pickles &amp; raspberries</i>	13.00
<b>Egg</b> <i>Cooked at low temperature, artichokes &amp; shaved foie gras</i>	12.50

## MAIN COURSES

<b>Roasted rack of lamb with Rosemary, to share</b>	52.00
<b>Cuttlefish</b> <i>« A la plancha » with ham stock, spinach, romanesco cabbage &amp; potatoes</i>	25.00
<b>Hake</b> <i>Fillet of hake « à la plancha » with beans stew, cockles &amp; saffron</i>	26.50
<b>Poultry</b> <i>Candied, crispy polenta, tomato marmelade, olive oil &amp; pine nuts</i>	25.00
<b>Veal chop</b> <i>Roasted, mash potatoes &amp; mushrooms</i>	27.00

## DESSERTS AND CHEESES

<b>Rice pudding</b> <i>Homemade rice pudding, salted butter caramel</i>	7.50
<b>Chocolate</b> <i>Ice chocolate parfait with pecan &amp; nuts</i>	10.00
<b>Pear</b> <i>Confit pear, almond soft cake, namelaka chocolate cream</i>	9.00
<b>Chou pastry</b> <i>Chou stuffed with white chocolate cream, mango &amp; passion marmelade</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
<b>Selection of ripened cheeses from Jean d'Alos</b>	10.00

**Menu 42 € - Choose a starter, a main course and a dessert**