

# *A la Carte*

## **To start...**

<b>Cold Cuts Plate</b>	<b>15,00€</b>
<b>Mixed Salad with Greens</b>	<b>10,00€</b>
<b>Beef Carpaccio with Dill</b>	<b>12,00€</b>
<b>Mixed Salad, Goat Cheese Croutons with Honey</b>	<b>15,00€</b>
<b>Poisson Mariné à la Tahitienne</b>	<b>18,00€</b>
« Tahitian » Style Marinated Fish in Lime Juice with Greens	
<b>Cheese Stuffed Raviolis and a Pesto Dressing</b>	<b>18,00€</b>
<b>Grilled Scallops Medallions and a Balsamic cream</b>	<b>28,00€</b>
<b>Slice of Fresh Foie Gras, Onion Confit and Brioche Toasts</b>	<b>28,00€</b>

## **To Follow...**

### **• Fish**

<b>Salmon steak Coated with Peppercorn and a Lemon Sauce</b>	<b>16,00€</b>
<b>Roasted Fillet of Cod with a Bacon Crust and a Lobster</b>	
<b>Bisque</b>	<b>22,00€</b>
<b>Filet of Turbot and a Saffron Dressing</b>	<b>22,00€</b>

VAT and service included

# *Bon Appétit !*

# La Carte

## • Meat and Poultry

Poultry Breast Stuffed with Cep Mushrooms, Niçoise Dressing	15,00€
Eye Round Steak with a "Bordelaise" Sauce	17,00€
Guinea Fowl Breast, Roasted Peaches with Honey	24,00€
Fillet of Beef & Chanterelles Mushrooms	35,00€

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Plate of Assorted Cheese with Green Salad	7,00€
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### Children's Menu

Dishes :

**12€**

Medallion of Fillet of Beef

Chicken Breast

Salmon

Garnishes:

French Fries, Rice, Assorted Vegetables

Dessert :

Choice of Ice Cream or Sorbets (2 Scoops)

VAT and service included

## Bon Appétit !



# *Le Menu Gourmet*

**Grilled Scallops Medallions and a Balsamic Cream**

**Slice of Fresh Foie Gras, Onions Confit and  
Brioche Toast**

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**Bubbly Apple Sorbet**

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**Fillet of Turbot with a Saffron Dressing**

**Fillet of Beef & Chanterelles Mushrooms**

•

**Plate of Assorted Cheese with Green Salad**

•

**Choice of Desserts**

*Téléphone : 7*  
**BAR-SUR-LOUP**

VAT and service included

**38,00€**

## *Le Menu Gourmand*

**« Tahitian » Style Marinated Fish in Lime  
Juice with Greens**

**Cheese Stuffed Raviolis with a Pesto Dressing**

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**Bubbly Apple Sorbet**

•

**Guinea Fowl Breast an its  
Roasted Peaches with Honey**

**Fillet of Cod with a Bacon Crust and  
a Lobster Bisque**

•

**Plate of Assorted Cheese with Green Salad**

•

**Choice of Desserts**

VAT and service included

**32,00€**



**Beef Carpaccio with Dill**

**Mixed Salad, Goat Cheese Croutons with Honey**

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**Salmon Steak Coated with Peppercorn and a  
Lemon Sauce**

**Eye Round steak with a “Bordelaise” Sauce**

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**Lemon Meringue Pie**

**Chocolate Mousse**

VAT and service included

**23,00€**

# Desserts

Enjoy a Sweet Wine with your desserts

**Domaine Cauhapé – « Ballet d'Octobre »**

**(Prestige Wine from Jurançon)**

**By the Glass (20 cl) 12,00€**

**Half Bottle (37,5cl) 20,00€**

**Bottle (75cl) 35,00€**

## Hot Drinks

**Espresso 2,00€**

**Double Espresso, Americano, Coffee with Milk 2,50€**

**Capuccino 3,50€**

**Tea or Herbal Tea 3,00€**

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**Café Gourmand (Supp. Menu : 3,00€) 10,00€**

*Assortment of Little Desserts served with a Coffee*

**Chocolate Profiteroles 8,00€**

**Iced « Nougat » Served with a Raspberry Sauce 7,50€**

**Lemon Meringue Pie 6,00€**

**Le Café ou Chocolat Liégeois 5,50€**

*Vanilla Ice Cream, Espresso Coffee or Hot Chocolate & Cream*

**Tahitian Vanilla Crème Brulée 8,00€**

**Sorbets (3 Scoops) 4,50€**

- Lemon, Blackcurrant, Raspberry, Mango, Passion Fruit

**Ice Cream (3 Scoops) 4,50€**

- Vanilla, Chocolate, Coffee, Strawberry

**Peach Melba 6,00€**

**Pear “Belle Hélène” 6,00€**

**Chocolate Mousse 5,50€**

**Colonel – Lemon Sorbet with Vodka 6,50€**

VAT and service included

## Bon Dessert !