A la Carte

To start…

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

To Follow…

- **Fish**

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

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€
Duck Breast and a Green Peppercorn Dressing	24,00€
Fillet of Beef & Chanterelles Mushrooms	35,00€

Plate of Assorted Cheese with Green Salad	7,00€

Children's Menu

12€

Dishes :

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

•

Bubbly Apple Sorbet

•

Fillet of Turbot with a Saffron Dressing

Fillet of Beef & Chanterelles Mushrooms

•

Plate of Assorted Cheese with Green Salad

•

Choice of Desserts

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

•

Bubbly Apple Sorbet

•

Duck Breast and a Green Peppercorn Dressing

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€

Le Menu Tables et Auberges

Beef Carpaccio with Dill

Mixed Salad, Goat Cheese Croutons with Honey

•

Salmon Steak Coated with Peppercorn and a Lemon Sauce

Eye Round steak with a “Bordelaise” Sauce

•

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

Expresso	**2,00€**
Double Expresso, Americano, Coffee with Milk	**2,50€**
Capuccino	**3,50€**
Tea or Herbal Tea	**3,00€**

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, Expresso 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 !