

“à la Carte”

To start...

Cold Cuts Plate	15,00€
Mixed Salad with Greens VV	10,00€
“Tahitian” Style Marinated Fish in Lime Juice with Greens (New Recipe) V	20,00€
Snails Casserole with Garlic Butter and Oyster Mushrooms	17,00€
Ravioles from “Royan” with a Cheese Dressing V	18,00€
Mediterranean Fish Soup V	16,00€
Grilled Scallops Medallions and a Champagne Dressing V	28,00€
Fresh Foie Gras with Apples and Brioche Toasts	28,00€

To Follow...

• Fish Dishes

Fillet of Mahi-Mahi and a Vanilla Dressing	25,00€
Salmon Steak and a Lemon Dressing V	20,00€
Roasted Fillet of Cod and a Saffron Dressing V	20,00€

V=Vegetarian – VV=Vegan

TVA et service compris

Bon Appétit !

La Carte

• Meat Dishes

Pork "Filet Mignon" with a Tarragon Dressing	17,00€
Piglet Cheeks with a Red Wine Sauce	20,00€
Roasted Duck Breast with Chanterelle Mushrooms	25,00€
Fillet of Beef & Morels (Menu Supplement 7,00€)	35,00€
Mediterranean Vegetable Tian	13,00€
Plate of Assorted Cheese with Green Salad	7,00€

Le Menu Enfant - Children's Menu

Les Plats - Dishes :

12€

Médailillon de Filet de Bœuf

Medallion of Fillet of Beef

Blanc de Poulet

Chicken Breast

Pavé de Saumon

Salmon

Les Accompagnements - Garnishes:

Frites, Riz ou Légumes

French Fries, Rice, Assorted Vegetables

Dessert :

Glaces ou Sorbets (2 Boules)

Choice of Ice Cream or Sorbets (2 Scoops)

TVA et service compris

Bon Appétit !

Le Menu Gourmet

**Tahitian Style Marinated Fish in Lime Juice and Greens
(New Recipe)**

Grilled Scallops Medallions and a Champagne dressing

Fresh Foie Gras with Apples and Brioche Toasts

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Apple sherbert with Calvados

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Roasted Fillet of Cod and a Saffron Dressing

Piglet Cheeks with a Red Wine Sauce

Roasted Duck Breast with Chanterelle Mushrooms

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Assorted Cheese

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Choice of Desserts

TVA et service compris

40,00€

Ravioles from “Royan” with a Cheese Dressing

Snails Casserole with garlic Butter and Oyster Mushrooms

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Salmon Steak and a Lemon Dressing

Pork “Filet Mignon” with a tarragon Dressing

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Pear “Belle Hélène”

Crème Brulée

TVA et service compris

25,00€

Les Desserts

Accompagny your Dessert with a Sweet Wine

Domaine Cauhapé – “Ballet d’Octobre”

(Prestige Wine from Jurançon)

By the Glass (20 cl)	12,00€
Half Bottle (37,5cl)	21,50€
Bottle (75cl)	35,50€

Hot Drinks

Espresso	2,00€
Double Espresso, Long, with Milk, Café Crème	2,50€
Capuccino	3,50€
Tea or Herbal Tea	3,00€

“Café Gourmand” (Supp. Menu : 3,50€)	11,00€
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Assortment of Little Desserts served with a Coffee

Chocolate Profiteroles	8,50€
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Iced “Nougat” Served with a Raspberry Sauce	7,50€
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La Tarte au Citron Meringuée – Lemon Meringue Pie	6,00€
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La Tarte Tatin à la Mode – Apple “Tarte Tatin”	9,00€
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Coffee or Chocolate “Liégeois”	5,50€
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Vanilla Ice Cream, Espresso Coffee or Hot Chocolate & Cream

Tahitian Vanilla Creme Brulee	8,00€
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Sorbets (3 scoops)	4,50€
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- **Lemon, Blackcurrant, Raspberry, Mango, Passionfruit**

Ice Cream (3 scoops)	4,50€
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- **Vanilla, Coffee, Chocolate, Strawberry**

Peach “Melba” – Vanilla Ice Cream, Peach, Redcurrant Jelly and Cream	6,00€
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Pear “Belle Hélène” – Vanilla Ice Cream, Pear, Hot Chocolate Sauce and Cream	6,00€
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Chocolate Mousse	5,50€
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TVA et service compris

Bon Dessert !