

"à la Carte"

To start...

"Charcuterie" Board 2/4 Pers.	18€/28€
Mixed Salad with Greens	10,00€
"Tahitian" Style Marinated Fish in Lime Juice with Greens	20,00€
Snails Casserole with Garlic Butter and Oyster Mushrooms	17,00€
Melon & Ham	15,00€
Mediterranean Fish Soup	16,00€
Grilled Scallops Medallions and a Lemon-Butter Dressing	28,00€
Duet of 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 with a Parmesan Crust	20,00€
Fillet of Seabass and a Lobster Bisque	22,00€

TVA et service compris

Bon Appétit !

La Carte

• Meat Dishes

Eye-Round Steak, "Bordelaise Sauce"	17,00€
Braised Lamb Shank with Baby Vegetables	25,00€
Roasted Duck Breast with Chanterelle Mushrooms	28,00€
(Menu Supplement 5,00€)	35,00€
Fillet of Beef & Morels	
Mediterranean Vegetable Tian	13,00€
Plate of Assorted Cheese with Green Salad	7,00€

Le Menu Enfant - Children's Menu

Les Plats - Dishes :

12€

Médailon 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
Grilled Scallops Medallions and a Lemon-Butter Dressing
Duet of Foie Gras with Apples and Brioche Toasts**

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Lemon Sherbert with Vodka

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**Fillet of Seabass and a Lobster Bisque
Braised Lamb Shank and Baby Vegetables
Fillet of Beef with Cep Muchrooms**

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Assorted Cheese

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Choice of Desserts

TVA et service compris

40,00€

Melon & Ham

Snails Casserole with garlic Butter and Oyster Mushrooms

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Salmon Steak with a Parmesan Crust

Eye-Round Steak, “Bordelaise” Sauce

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Vanilla Cheesecake with an Exotic Coulis

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 – <i>Lemon Meringue Pie</i>	6,00€
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Vanilla Cheesecake, Exotic “Coulis”	8,50€
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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” – <i>Vanilla Ice Cream, Peach, Redcurrant Jelly and Cream</i>	6,00€
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Pear “Belle Hélène” – <i>Vanilla Ice Cream, Pear, Hot Chocolate Sauce and Cream</i>	6,00€
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Chocolate Mousse	5,50€
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TVA et service compris

Bon Dessert !