

## *“à la Carte”*

### **To start...**

<b>“Charcuterie” Board 2/4 Pers.</b>	<b>18€/28€</b>
<b>Mixed Salad with Greens</b>	<b>10,00€</b>
<b>“Tahitian” Style Marinated Fish in Lime Juice with Greens</b>	<b>20,00€</b>
<b>Snails Casserole with Garlic Butter and Oyster Mushrooms</b>	<b>17,00€</b>
<b>Cream Soup of Butternut Squash</b>	<b>15,00€</b>
<b>Mediterranean Fish Soup</b>	<b>16,00€</b>
<b>Mushroom Cream Soup with Foie Gras</b>	<b>20,00€</b>
<b>Prawn Skewer on a Bed of Roasted Chorizo</b>	<b>23,00€</b>

### **To Follow...**

- **Fish Dishes**

<b>Fillet of Turbot with a Bacon Crust, Dill Based Dressing</b>	<b>28,00€</b>
<b>Red-Mullet Fillets with Olive “Tapenade”</b>	<b>22,00€</b>
<b>Fillet of Sea Bream, Lobster Bisque and Chorizo</b>	<b>25,00€</b>

VAT and service included

*Bon Appétit !*

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# La Carte

## • Viandes

Rump Steak with a Voronoff dressing	17,00€
Old Style Deer Stew and a "Grand Veneur" Dressing	28,00€
Roasted Duck Breast, Chanterelle Mushrooms (extra to the menus)	28,00€
Fillet of Beef & Local Morels	35,00€
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Mediterranean Vegetable Lasagna	13,00€
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Plate of Assorted Cheese with Green Salad	7,00€

### Children's Menu

12€

#### Dishes :

Medallion of Fillet of Beef

Chicken Breast

Salmon Steak

#### Garnishes:

French Fries, Rice, Assorted Vegetables

#### Dessert :

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**

**Prawn Skewer on a Bed of Roasted Chorizo**

**Mushroom Cream Soup with Foie gras**

•

**Lemon Sherbert with Limoncello**

•

**Fillet of Turbot with a Bacon Crust and a Dill Based Dressing**

**Old Style Deer Stew and a “Grand Veneur” Dressing**

**Fillet of Beef with Local Morels**

•

**Assorted Cheese**

•

**Choice of Desserts**

TVA et service compris

**41,00€**

**Cream Soup of Butternut Squash**

**Snails Casserole with garlic Butter and Oyster Mushrooms**

•

**Red-Mullet Fillets with Olive “Tapenade”**

**Rump Steak with a Voronoff Dressing**

•

**Vanilla Cheesecake with an Exotic Coulis**

**Crème Brûlée with Tahitian Vanilla**

TVA et service compris

**26,00€**

# Les Desserts

**Accompagny your Dessert with a Sweet Wine**

**Domaine Cauhapé – “Ballet d’Octobre”**

**(Prestige Wine from Jurançon)**

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

## Hot Drinks

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

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

<b>Chocolate Profiteroles</b>	<b>8,50€</b>
<b>Iced “Nougat” Served with a Raspberry Sauce</b>	<b>7,50€</b>
<b>Lemon Meringue Pie</b>	<b>6,00€</b>
<b>Vanilla Cheesecake, Exotic “Coulis”</b>	<b>8,50€</b>
<b>Coffee or Chocolate “Liégeois”</b>	<b>5,50€</b>

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

<b>Tahitian Vanilla Creme Brulee</b>	<b>8,00€</b>
<b>Sorbets (3 scoops)</b>	<b>4,50€</b>
<b>Lemon, Blackcurrant, Raspberry, Mango, Passionfruit</b>	
<b>Ice Cream (3 scoops)</b>	<b>4,50€</b>
<b>Vanilla, Coffee, Chocolate, Strawberry</b>	
<b>Peach “Melba” – Vanilla Ice Cream, Peach, Redcurrant Jelly and Cream</b>	<b>6,00€</b>
<b>Pear “Belle Hélène” – Vanilla Ice Cream, Pear, Hot Chocolate Sauce and Cream</b>	<b>6,00€</b>
<b>Chocolate Mousse</b>	<b>5,50€</b>

TVA et service compris

## Bon Dessert !