



*Plaisir Menu 51€*

*Carte*

*Foie-Gras*

*23 €*

*Red pepper and orange sorbet, pepper and blood orange chutney, 70% chocolate cream,  
a reduced orange and red pepper syrup, cocoa nib biscuit*

*Or*

*Tartare of sea bream and brown crab  
with a citrus and tomato accompaniment*

*22 €*

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*Prime Fish*

*26 €*

*Peas and broad beans, Yuzu foam*

*Or*

*Beef*

*26 €*

*Asparagus, Eringii and Salsify  
Black truffle jus*

*\*\*\*\**

*Pre-Dessert*

*A tasty transition from savoury to sweet,  
specially created by our Chef Pâtissier, Nicolas*

*\*\*\*\**

*A medley of strawberries and rhubarb*

*14 €*

*Poached rhubarb, fresh strawberries, meringue with lime zest, vanilla mousse, rhubarb compote and  
rhubarb sorbet*



*Gourmand Menu 69€*

*Carte*

*Scallops with leek*

*22 €*

*Roasted scallops and carpaccio with Timut pepper  
Leek confit, grilled baby leeks, seaweed pickle,  
fried leek roots, leek emulsion*

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*Locally-caught fish*

*32 €*

*Seasonal vegetables*

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*Beef*

*26 €*

*Asparagus, Eringii and Salsify  
Black truffle jus*

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*Pre-Dessert*

*A tasty transition from savoury to sweet,  
specially created by our Chef Pâtissier, Nicolas*

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*Chocolate and raspberries galore*

*14 €*

*Chocolate biscuit, chocolate crisp, whole raspberry compote, fresh raspberries, milk and dark chocolate cream, dark chocolate mousse, dark chocolate ice cream*



### *Tentation Menu 39€*

*Carte*

*Mackerel*

*18€*

*Cooked at 70°, served cold*

*Coriander crumble, green apple and ginger sorbet, diced cucumber roll*

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*Red mullet*

*21€*

*Marinated with lemony herbs*

*A medley of cauliflower and courgette creations, timbales of spring onion*

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*Spicy pineapple with rice pudding*

*14€*

### *Children's Menu*

*14€*

*Marinated fish*

*Or*

*Smoked ham, Melon*

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*Chicken breast, fried potato cakes*

*Or*

*Fillet of fish with seasonal vegetables*

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*Ice cream (2 scoops)*

*Or*

*A surprise dessert*