

STARTERS

CRAB AND PINK SHRIMPS, MANGO, GRAPEFRUIT AND AVOCADO ESPUMA

18€

SEMI-COOKED DUCK FOIE GRAS, PEACH CHUTNEY

18€

FRESH CHEESE AND DRY FRUITS RAVIOLI, THAI VEGETABLE'S BROTH AND POACHED EGG

14€

CROAKER FISH TARTAR WITH GREEN ASPARAGUS, FRESH HERBS AND LIME

16€

MAIN COURSES

ROASTED COD SLAB WITH CHORIZO, ARTICHOKE BARIGOULE AND FRESH SPINACH

28€

SQUID PERSILLADE, LIME AND TARRAGON RISOTTO, SHELLFISH EMULSION

27€

BEEF FILET, SOUTH VEGETABLE'S TART, RED WINE SAUCE

29€

IBERIC PIG PLUMA WITH TANDOORI MARINADE, SOYA AND HONEY SAUCE, STIR-FRIES OYSTER
MUSHROOMS, MASHED POTATOES WITH HERB

27€

DESSERTS

CHOCOLATE MILLEFEUILLE, CANDIED PECAN NUT, COCONUTS ICE CREAM

11€

STRAWBERRIES AND PISTACHO CAKE

11€

RASPBERRIES AND LEMON SHORTCAKE, MASCARPONE MOUSS

11€

SEASONAL MENU

SERVED FOR THE WHOLE TABLE



STARTER

ARTICHOKE'S TARTLET, AUBERGINE CAVIAR, PARMESAN PIECES AND SMOKE DUCK BREAST



MAIN COURSE

SEA BREAM, FINE RATATOUILLE, OLIVE OIL AND TOMATO SAUCE



DESSERT

DESSERT OF YOUR CHOICE

45€

FOR THE VEGETARIANS, FEEL FREE TO ASK THE MAÎTRE D'HÔTEL

(THE "HOMEMADE" DISHES ARE COOKED ON SITE FROM RAW PRODUCTS, SOME MAY CHANGE DEPENDING TO THE FRESH MARKET ARRIVALS)

ALL OUR MEAT IS FRENCH ORIGIN UNLESS STATED

HAVE A VERY NICE TASTING...

NET PRICES V.A.T. AND SERVICE INCLUDED