

# *La Carte*

## *Starters*

12 Oysters N°5 from Saint Vivien du Médoc	16.00 €
Duo of homemade smoked salmon and trout, lemon whipped cream	12.00 €
Tartare of tomato, salmon eggs and homemade smoked salmon	12.00 €
Homemade foie gras, roasted toasts	15.00 €
Marble of Pork 'Fillet mignon' and mushrooms	12.00 €

## *Dishes*

Calf Sweetbread Fricassée with Norway lobster	25.00 €
Sole Meunière with Boiled Potatoes	28.00 €
Turbot fillet, salsifies and coffee sauce	20.00 €
Beef Rib Steak with Shallots and French Fries	22.00 €
Crispy Squab with foie gras and seasonal vegetables	28.00 €
Duck Breast Sauce Mi-Cuit and vegetables tian	18.00 €
Homemade Duck Confit	15.00 €

## *Cheese*

Cheese board	8.00 €
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## *Desserts*

Creme Brulée with Lemon Verbena from the garden	6.00 €
Flamed Pancakes with Grand Marnier	7.00 €
Chocolate Profiteroles	7.00 €
'Fine' Pastry Apple pie *	7.00 €
Black Chocolate Fudge *	8.00 €
Plums Pie	7.00 €
Ice Cream Grape Rum Raisin and Dark Rum 7 years old Havana	8.00 €
Ice Cream Wild Strawberry and its Cream	8.00 €
Ice Cream Lime and Vodka	8.00 €
Ice Cream Raspberry and its Cream	8.00 €
Ice Cream Apple and Calvados	8.00 €
Ice Cream Pear and William pear	8.00 €

**\*Dessert to order at the beginning of meals**

## *Ice Cream and Sorbets*

3 bowls 5 €

Black Chocolate	Lime
Vanilla	Lemon
Coffee	Strawberry Sangana
White Chocolate	Grape Rum
Milk Jam	Raspberry
Nougat from Montélimar	Cider Apple
Green Apple	Spearmint Chocolate Chips
Apricot	Williams Pear
Williams pear	Orange