

# COMPOSE YOUR MENU...

(1 starter + 1 meat or 1 fish + 1 dessert)

<b>STARTERS</b>	
<i>Gravelax salmon plate with blinis, chive cream</i>	
<i>Sea bream tartare with coriander seeds and chive cream</i>	
<i>Foie gras roasted with peppers, pineapple chutney and toasted country bread ( extra 5 € )</i>	
<i>Scallops fried in olive oil, creamy artichoke with cardamom and scum of algae ( extra 5 € )</i>	
<i>Coastal fish soup and its garlic croutons</i>	
<i>Avocado cocktail, shrimps served as gazpacho</i>	
<i>Stuffed salmon with seasonal vegetables and its cream of crustaceans</i>	
<i>Pickled vegetable terrine with basil and thin slices of guinea fowl stuffed</i>	
<b>MEATS</b>	
<i>Grilled fillet of beef, puree with bacon, brown juice flavored with foie gras ( extra 10 € )</i>	
<i>Slice of pork roasted in herb crust, mixed vegetables, brown juice with mustard</i>	
<i>Shoulder of lamb confit with herbs, sweet spiced semolina and tomato sauce</i>	
<i>Guinea fowl supreme stuffed with mushroom, fricassée of seasonal mushrooms and flavored emulsion</i>	
<i>Roasted quasi of veal, crunchy celery pyramid and spicy brown juice</i>	
<b>FISH</b>	
<i>Flatfish fillet caramelized in honey, provencal vegetable tart , meat juice</i>	
<i>Thick piece of pollachius and steamed vegetables with herbs served in foil</i>	
<i>Fillet of black seabream roasted on its skin, artichoke and herb butter</i>	
<i>Seabass fillet crusted with potatoes, vegetables tagliatelle with basil ( extra 10 € )</i>	
<b>DESSERTS</b>	
<i>Apple pie refreshed with cider</i>	
<i>Citrus soup with fresh mint, grapefruit sorbet</i>	
<i>Chocolate cake, blood orange sorbet and english cream</i>	
<i>Ice cream mix, sorbet and fresh fruits</i>	
<i>Gratin of red fruits, cheese cream sorbet</i>	