

Menu Découverte

58€

*1 starter, 1 Main , 1 Dessert
to choose*

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Menu Symphonie

67€

*1 starter to choose,
Fish & Meat courses,
1 Dessert to choose*

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Menu Virtuose

82€

(Served for the whole table)

*The 6 courses served in tasting
portions*

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Cheese to be added if wished

12€

Selection of « Chez Dadou »

Starters

Duo of Ikejime Red Tuna,
*« Aburi » style sushi & slow cooked
and lacquered, Japanese rice,
tobiko, tofu, aubergine, katsuobushi*
or

Pan-fried Duck Foie Gras
*Ravioli style, butternut cream, grape,
artichoke, Black pig bacon, summer
black truffle*

Mains

Fillet of Turbot,
*Carrot & cauliflower in tempura, Red
'Carabinero' prawn tartare, slightly
creamed crustacean sauce with
citrus*

or

**Veal fillet and crispy sweetbread
(Galicia)**

*Ceps, 'perfect' egg yolk, mash
potato, caramelized onions, Beef
Cecina from Wagyu*

Cheese

**Cheese plate from
« Chez Dadou »**
*Toasted country bread & black
cherry jam*

Desserts

Pear & Plum
*Sablé biscuit, chiboust cream,
pear sorbet*

or

Dark Chocolate,
*Mousse & biscuit, Black berries,
vanilla & raspberry ice cream*

*Net prices, 10% VAT included – Service included
Origine of the meats : France & Spain*