

Le Caveau de l'Isle

CARTE

Starters

Homemade Semi-Preserved Foie Gras , Fig Chutney and Toasts	• 22,00 €
Salmon Duo Tartar , Dill Cream & Toasts	• 18,00 €
Gravlax Salmon , Salade	• 18,00 €
Sauteed Squids in “Chili d’Espelette”	• 14,00 €
Sauteed Frog Legs , with Garlic & Parsley Butter	• 19,00 €
Cassiolette of Burgundy Snails (6) , Parsley & Garlic/ (12 Snails = 19€)	• 12,00 €
Onion Soup with French Bread	• 12,00 €
Vegetable Cream Soup , Garlic Bread with Olive Oil, and Grated Cheese	• 12,00 €
Rio Dos Salad (lettuce, avocado, hearts of palm, shrimps, tomatoes, olive oil)	• 14,00 €
Chicory (Endives) Salad , Walnuts & Roquefort (Blue Cheese)	• 14,00 €
Warm Goat Cheese Salad with Honey	• 14,00 €

Main Courses

(sauce of your choice: pepper, Roquefort, Béarnaise)

Maxi Skewer (Beef, Lamb, Chicken), Vegetables	• 27,00 €
Marinated Skewer , Chef's style – Beef or Lamb , Vegetables	• 24,00 €
Marinated Skewer , Chef's Style – Chicken , Vegetables	• 23,00 €
Grilled Rump Steak Filet , Vegetables	• 24,00 €
Grilled Rib Steak , Maître d'Hôtel Butter, Vegetables	• 27,00 €
Beef Tenderloin , Chanterelle Sauce, Mashed Potatoes and Vegetables	• 35,00 €
Lamb Chops , Gratin Dauphinois	• 25,00 €
Steak Tartar (raw beef) and its Ingredients, French Fries & Salad	• 23,00 €
Chicken Supreme , Chestnut Sauce, Mashed Potatoes, Green Beans	• 23,00 €
Duck Breast , Honey Sauce, Dauphinois Gratin	• 25,00 €
Duck Confit , Sautéed Potatoes with Garlic & Parsley	• 25,00 €
Filet Mignon (pork), Chorizo Sauce, Mashed Potatoes & Fresh Vegetables	• 24,00 €
Gambas (Shrimps) of The Island , Pilaf Rice (Slightly spicy sauce)	• 24,00 €
Seabass fillet , Beurre Blanc Sauce, Rice & Vegetables	• 24,00 €
Grilled Salmon , Rice & Vegetables	• 26,00 €
Scallops in Cream Sauce , Tagliatelle	• 26,00 €
Vegetarian Dish (eggplant gratin, dauphinois gratin, vegetables...)	• 22,00 €

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Desserts

Chocolate Fondant, Custard	• 11,00 €
Vanilla Creme Brûlée	• 11,00 €
Red Fruit Charlotte	• 11,00 €
Caramelized Pear Crumble	• 11,00 €
Tarte Tatin (caramelized upside-down apple pie), fresh cream	• 11,00 €
Sorbet* : Lemon, Lime, Mango, Passion (3 scoops)	• 11,00 €
Apple Pie , Scoop of Vanilla Ice Cream	• 11,00 €
Baba au Rhum , Whipped Cream	• 11,00 €
Cheese Board	• 14,00 €

Digestive & Hot Drinks

Digestive (Cognac, Armagnac, Calvados, Grand Marnier ...)	• 12,00 €
Irish Coffee	• 12,00 €
Espresso or Decaffeinated	• 3,00 €
Cappuccino	• 4,90 €
Tea or Infusions	• 4,90 €