

STARTER-MAIN COURSE-DESSERT 48 EUROS

STARTER- MAIN COURSE OR MAIN COURSE-DESSERT 44 euros

STARTERS

Crab and shrimp ravioli in a prawn bisque.

White asparagus with crumble and herbs vinaigrette.

Perfect egg with mashed peas and chorizo.

Salmon carpaccio marinated in combava lemon.

Quail fillets with crunchy celeriac in truffle vinaigrette.

MAIN COURSES

Grilled eggplant risotto with old parmesan cheese.

Sautéed octopus with ratatouille.

Cod fillet, green vegetables fricassee with basil pesto.

Chicken supreme in ballotine with pommes dauphines and foie gras sauce.

Pork cheek in slow cooking with creamy polenta and thyme.

French beef fillet with tender potato cake and meat juice. + 6 euros

CHEESES + 4 euros or DESSERTS

Grand Marnier soufflé (please order at the start).

Strawberry mille-feuille.

Pistachio crème brûlée and red fruit coulis.

Raspberry tart and raspberry sorbet.

Chocolate cake semi-cooked and vanilla ice cream.