

Le Carreau de l'Isle

MENU (Lunchtime only):

Starter + Main course + Dessert: 35,90 €

Starter + Main course OR Main course + Dessert: 27,90 €

Daily specials are not included in the menus and are not available at a discount.

Starters (a la carte prices)

Homemade Semi-Preserved Foie Gras , Fig Chutney and Toasts	• 22,00 €
Salmon Duo Tartar , Dill Cream & Toasts	• 16,00 €
Sauteed Squids in “Chili d’Espelette”	• 14,00 €
Sauteed Frog Legs , with Garlic & Parsley Butter	• 17,00 €
Cassiolette of Burgundy Snails (6) , Parsley & Garlic/ (12 Snails = 19€)	• 12,00 €
Onion Soup with French Bread	• 12,00 €
Rio Dos Salad (lettuce, avocado, hearts of palm, shrimps, tomatoes, olive oil)	• 12,00 €
Chicory (Endives) Salad , Walnuts & Roquefort (Blue Cheese)	• 12,00 €
Landaïse Salad (curly lettuce, smoked duck gizzard and breast, bacon)	• 17,00 €

Main Courses (a la carte prices)

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

Maxi Skewer (Beef, Lamb, Chicken)	• 24,90 €
Marinated Skewer , Chef's style – Beef or Lamb	• 22,00 €
Marinated Skewer , Chef's Style – Chicken	• 21,00 €
Grilled Rump Steak Filet , Vegetables	• 22,90 €
Grilled Rib Steak , Maître d'Hôtel Butter	• 24,00 €
Lamb Chops , Gratin Dauphinois	• 23,90 €
Steak Tartar (beef) and its Ingredients, French Fries & Salad	• 22,00 €
Chicken Supreme , Chestnut Sauce, Mashed Potatoes, Green Beans	• 22,00 €
Duck Breast , Honey Sauce, Dauphinois Gratin	• 24,00 €
Duck Confit , Sautéed Potatoes with Garlic & Parsley	• 24,00 €
Filet Mignon (pork), Chorizo Sauce, Mashed Potatoes & Fresh Vegetables	• 22,00 €
Gambas of The Island , Pilaf Rice (Slightly spicy sauce)	• 24,00 €
Seabass fillet , Beurre Blanc Sauce, Rice & Vegetables	• 24,00 €
Grilled Salmon , Rice & Vegetables	• 24,00 €
Scallops in Cream Sauce , Tagliatelle	• 26,00 €
Vegetarian Dish (eggplant gratin, dauphinois gratin, vegetables...)	• 22,00 €

*(All our dishes and desserts are homemade, except those marked with a *)*