

STARTERS

MARENNES-OLÉRON OYSTERS FROM "MAISON HERCOURT

FOR 6
21€

FOR 12*
32€

SEMI-COOKED IN A CLOTH DUCK FOIE GRAS*

SERVED WITH QUINCE AND JELLY
32€

CREAMY SOUP

CREAMY SHELLFISH SERVED
WITH A TOMATO CONFIT & COCONUT SOUP
22€

ORGANIC EGG PARFAIT

FOREST PARSLEY SERVED
WITH A SMOKED LARDON CREAM
27€

IODISED SEA BASS TARTAR

SERVED & SHELLFISH SERVED WITH YUZU
25€

5€ SUPPLEMENT FOR HOTEL GUESTS WITH A MEAL PLAN
*10€ SUPPLEMENT FOR HOTEL GUESTS WITH A MEAL PLAN

MAINS DISHES

GOLDEN TURBOT

WITH ROASTED CHESTNUTS SERVED
WITH TENDER RISOTTO
AND JERUSALEM ARTICHOKES

35€

5 HOURS-BRAISED BEEF CHEEK

WITH SPICY ROASTED VEGETABLE

30€

VEAL LOIN STEAK

SERVED WITH CRUSTY BREAD TOP
WITH ARDI GASNA CHEESE,
OSSO BUCCO SAUCE AND MASHED POTATOES

36€

BAKED COD FILLET

AND TARBAIS BEAN
SERVED WITH BISCAYENNE CREAM

30€

FRÉGOLA SARDA

SERVED WITH PUMPKIN
AND SHITAKÉ WITH HERBS

25€

ACCOMPAGNEMENTS

9€

DESSERTS

LA RHUNE BLANCHE

MERINGUE AND CREAMY MADAGASCAR VANILLA
SERVED WITH CANDIED CHESTNUTS
AND BLACKCURRANT POURING HEART
17€

THE PEAR

POACHED PEAR SERVED WITH A SCENT OF MULLED
WINE SERVED WITH A CLOUD OF PEAR MOUSSE
AND CRUNCHY ALMONDS
17€

L'ORANGE

ORANGE SOUFFLÉ SERVED
WITH PISTACHIO ICE CREAM
17€

THE CHOCOLATE ÉCLAIR REINTERPRETED

CREAMY GRAND CRU CHOCOLATE, BITTER
CACAO SHORTBREAD, HINT OF FLEUR DE SEL
17€

FRESH FRUIT

SERVED WITH COTTAGE CHEESE SORBET
17€

5€ SUPPLEMENT FOR HOTEL GUESTS WITH A MEAL PLAN