



# TRIBE TABLE



## ENTRÉES

TORCHED SALMON, orange and lemon gel	11€
TRUFFLED CAULIFLOWER, perfect egg	12€
ROASTED & RAW PEER CARPACCIO, fourme d'ambert cheese, rocket salad	8€

## PLATS

GRILLED BLACK TIGER PRAWNS*- sweet potatoes puree, bacon crisps & bacon whipped cream	25€
COOKED MUSHROOMS, crispy polenta & grated yolk confit	18€
SLOW COOKED TOMAHAWK VEAL (450g), veal juice, pressé dauphinois	30€
FRESH HADDOCK WITH NORI CRUST, green peas cream, see juice, hazelnuts	22€

## DESSERTS

CHOCOLATE FONDANT PUDDING, tonka & chocolate coulis, vanilla cream	10€
SLOW COOKED APPLE, hazelnuts crumble, calvados chantilly	10€
AROUND THE CITRUS, charcoal sponge cake, lime cream and citrus gel	10€
HALF SAINT-MARCELIN from 'La Mère Richard', special toppings	8€

French meat Seafood Vegetarian \*Fresh frozen prawns

Cards and cash accepted  
Net prices and service included

