

Starters

Breaded Tuna Tataki with Sesame seeds, Wasabi, Crunchy vegetables	€23
Avocado & Crab Tartare drizzled with Citrus and Espelette pepper	€23
Authentic Caesar salad served with a skewer of chicken	€24
Raw Sea Scallop' Carpaccio, Truffle' Sorbet & Granny Smith Apple' Tartare	€29
Lobster with spiced citrus	€34
Creamy Burrata, chilled mushroom Duxelles with summer' truffle	€24
Crispy Sardines & sweet onions, vegetables, arugula leaves, parmesan	€25
Both Fresh and fried 'Foie Gras' served with Gingerbread Burger	€24
'Raviole' small Ravioli with Truffle	€23
Traditional Rock fish Soup	€19

Fruits of the Surf

Fillet of 'Robin fish' Red mullet, mashed fennel & Vegetables' spaghetti with olive oil	€33
Monkfish perfumed with ginger and vegetable pearls in green nage	€33
Simmered Octopus with the famous St Emilion red wine, wild Rice	€29
Fillet of John Dory roasted with Artichokes in Barigoule' style & Vegetables	€37
Scallops served with stalks of lemongrass accompanied with leek fondue & Mango	€38
Cod back with mashed Chickpeas oriental style, Cumin shoots	€30
Spaghetti with squid ink, Calamari with curry & Salmon caviar	€29
Lobster Risotto, purple Artichoke leaves laced with Parmesan	€43
Sea Bass <u>or</u> Sea Bream, griddled with Extra Virgin Olive oil (600/800g)	€49
The Fisherman's basket served with a choice of: Mashed <u>or</u> Boulangère' potatoes & vegetables	
Dover Sole brushed with lemon & parsley <u>or</u> Griddled (around 500g)	€15/100g
Wild caught Fish, depending on the catch of the day	€17/100g

From our Turf Origin of the meat: EEC

Fillet of Charolais Beef in Rossini style with Foie Gras & mashed potatoes with Truffle	€46
Navarino of Provence Lamb with Rosemary juice & Daily Vegetables	€40
Soy marinated Duck breast with Wok vegetables & Crunchy Pancake	€38
Quail tender parts roasted with Foie Gras, Celery tagliatelle & Mashed Potatoes Grand' Ma style	€37
Pluma Iberian just 'rosé' with Gratin of eggplant & parmesan	€39

Something Sweet to finish

Crêpes Suzette with a Grand Marnier flambé	€15
Traditional vanilla crème brûlée	€13
Chocolate pudding with a melted chocolate centre	€13
Tatin Apple' Tart, Bourbon vanilla ice cream	€13
Duo of Pana Cotta and Red fruit Crumble	€13
Rum Baba	€13
Lemon Meringue Pie	€13
Ice Palette	€13
Melba' Ice, Banana split, Vodka & Lemon ice 'Colonel', Liégeois, Chocolate & Vanilla ice 'Dame Blanche'	€16

Children's menu (under 12s)

Chicken Breast <u>or</u> Fillet of Sea Bass; accompanied mashed potatoes & 2 scoops of ice-cream	€28
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