

### **Menu**

- *Sea view*: tuna cannelloni, prawn pearl, crispy shell prawn, wakame, sponge cake and sand crumb of cassava
- Sashimi of tenderloin with sushi rice, oriental shiitake, soy beans and avocado cream
- Mosaic of breast, leg and liver from duck with grilled brioche bread and cranberry compote

### **Intermediate dishes**

- Gnocchi gorgonzola with aceto onions, bundle mushroom and spinach
- Creamy truffle spaghetti with poached free-range egg, rocket salad and a foam of Parmesan cheese
- Roasted scallop with caramelised endive, potato foam and Parmesan galette

### **Main courses**

- Grilled fillet of halibut with anchovy butter, porto bello, Pomme Anna, pumpkin and spinach
- Free range pig medallions with stewed cheek, salsify, stewed pear, potato mousseline bundle mushroom and creamy mustard gravy
- "Roti" of landfowl with grilled potatoes, haricot verts, celeriac, quail egg, crispy thigh, roti skin and curry masala poultry jus

### **Desserts**

- Warm brioche bun with a filling of épaisse & date compote
- Babà al limoncello, orange and stracciatella ice cream
- Golden 'Dame Blanche', chocolate dome with hot chocolate sauce

### ***Separate prices of the dishes***

***Home made fries € 4,95***

*Starter € 18,50*

*Intermediate € 18,50*

*Main course € 28,50*

*Dessert € 12,50*

### ***Menu prices***

*Three courses Forty-two euros fifty*

*Four courses Forty-nine euros*

*Five courses Fifty-six euros fifty*

*Six courses Sixty-two euros*

### ***Fine Caviar & Oysters***

*Oysters; classic (half a dozen) € 19,50*

### ***Finish your dinner with:***

*Coffee complete (5 friandises) € 7,50*