



SALADS



SALADE CÉSAR :

Romaine, croutons, caesar dressing

- Crispy chicken

- Shrimps

SMALL

12 \$ 22 naf

+4 \$ 7 naf

+6 \$ 11 naf

LARGE

16 \$ 29 naf

SALADE PÉRIGOURDINE :

Mesclun, homemade foie gras, pulled duck, smoked duck breast, potatoes

26 \$ 47 naf



THE FISH



SÔLE MEUNIÈRE, RIZ BLANC :

Dover sole with lime butter sauce and white rice

51 \$ 92 naf

FILET DE BAR, RISOTTO :

Grilled sea bass filet with provencal virgin sauce come with risotto

26 \$ 47 naf

RISOTTO DE SAINT-JACQUES AUX

TOMATES CONFITES :

Sea scallops with dried tomatoes risotto

36 \$ 65 naf



THE MEATS



Supplément foie gras poêlé
Extra seared foie gras

8 \$ 14 naf

PARMENTIER DE CANARD : **28 \$ 50 naf**

Pulled duck mashed potatoes gratin, morel mushrooms sauce comes with salad

TARTARE DE BOEUF AU COUTEAU
(STEAK TARTAR) :

- Classic **24 \$ 43 naf**
- Foie gras **28 \$ 50 naf**
- Truffle **28 \$ 50 naf**
- Foie gras and truffle **31 \$ 56 naf**

Comes with fries and salad

FILET DE BOEUF : **38 \$ 68 naf**

Beef tenderloin, morel mushrooms sauce, comes with mashed potatoes

SURF AND TURF : **42 \$ 76 naf**

Beef tenderloin, morel mushrooms sauce and half lobster tail with garlic butter, comes with mashed potatoes



THE DESSERTS



ASSIETTE DE FROMAGES : Selection of cheeses	12 \$ 22 naf
CRÈME BRÛLÉE VANILLE : Vanilla creme brulee	11 \$ 20 naf
MOUSSE AU CHOCOLAT : Chocolate mousse	10 \$ 18 naf
TARTE FINE AUX POMMES : Thin apple pie with vanilla ice cream	10 \$ 18 naf
BOULES DE GLACES : Ice cream scoop	3 \$ per scoop
<ul style="list-style-type: none">• Chocolate• Vanilla• Coconut• Salted peanut• Pistachio• Lime sorbet• Strawberry sorbet	