

# MENU

## Le Partage (Ideal to share)

### Olives et tapenade maison 25

Olives, tapenades and croutons

### Le plateau de canard 160 A

Foie gras, rillettes, smoked duck, gerghins, chutney

### L'assiette de fromages

Choose from our cheese board selection

3 pieces 40/ 5pieces 65/ 7 pieces 80

### Le plateau de charcuterie 155

Cecina de leon, Italian beef specs, chorizo, smoked beef

## L'Envie

### Soupe à l'oignon 40 A

Traditional onions soup

### Croquettes de crevettes 60

Prawns crockets and tomato salsa

### Asperges grillées et vinaigrette à la truffe 50 V

Grilled asparagus, poached egg, parmesan shaving and truffle dressing

### Escargots de Bourgogne 75

6\*Burgundy snails in garlic butter served in the shells

### Carpaccio de bœuf, chèvre et pesto 65

Raw beef fillet, goat cheese, pesto and rocket

### Friture de calamars 50

Deep fried calamari

### Les cuisses de grenouille en persillade 80

Pan fried frogs legs in garlic butter and parsley

### Ceviche de dorade 75

Sea bream ceviche

### St Jacques et fondue de poireaux 65 A

Scallops with leek fondue

### Gambas et pepperoni 75

Jumbo prawns and pepperoni in garlic better

### Tarte de chèvre chaud et magret fume 70

Warm honey goat cheese tart, caramelized onions, fig and smoked duck magret

### Terrine de foie gras 85 A

Homemade duck foie gras served with figs and prunes compote

## Le Léger

### Salade de tomate heritage et buffalo mozzarella 55

Heritage tomatoes, buffalo mozzarella and basil

### Salade de foie gras façon périgourdine 85 A

Foie gras terrine, smoked duck breast, walnuts, green beans, asparagus, mixed salad and walnut dressing.

### Saumon grille a la niçoise 70

Traditional salmon Nicoise salad

### Salade de lentilles et cœurs d'artichauts 55 V

Artichokes hearts, lentils, tomato, avocado and rocket

## Le Désir

### Aubergine au four 80 V

Roasted eggplant with tomato, buffalo mozzarella, basil

### Frenchie burger 90

Shredded confit duck, honey, truffle goat cheese, rocket, caramelised on brioche bun

### Ravioles de Royan à la ciboulette 90 V

Royan ravioles, cooked in light chives cream, rocket and parmesan

### Espadon à la plancha 120

Grilled Swordfish with salsa verde

### Suprême de volaille aux morilles 135

Chicken breast, Morels mushrooms and tagliatelle

### Tartare de boeuf 100

Hand chopped raw beef fillet prepared at your table

### Moules marinières A , poulette ou bleu 55/110

Mussels of your choice

### Navarin d'agneau 110

Traditional lamb stew with carrots, potato, baby onions

### Confit de canard et pommes sautées 115

Confit duck leg, sautéed mushrooms and new potato

### Dorade marmiton 155

Pan fried sea bream with prawns, new potato, mussels in saffron bisque

## Le Grillé

All our beef is mature to a minimum of 20 days

Please ask your waiter for the sauce of your choice and your side sides

### Filet de boeuf 120

Beef fillet 200gr

### L'entrecôte 110

250gr Rib-eye steak

### Le Chateaubriand 240 (for two)

400gr Beef fillet

### La Côte de boeuf 380 (for two)

1kg Rib of beef on the bone

### Suppléments:

Sauce of your choice 10

Pan fried foie gras (Rossini Style) 50

Substitute your garnish with one of our sides 10

### ACCOMPAGNEMENTS/SIDE ORDERS (20) V

Dauphinois potato, truffle mash Potato

French Fries, chunky chips, steamed Broccoli

Green beans in garlic butter

Mix salad

Alcohol A Vegetarian V

10% optional gratuity will be added to your final bill

