

MENU

40 €

Starter - Main course - Dessert or Cheese


To begin with... 12 €

Chuck steak terrine confit

Jelly drippings and declinations around beets

Vichyssois soup

Bouchot mussels from the Arcachon Basin, lime and bread with dill

 **Quinoa salad**

Crunchy vegetables and grilled avocado

Homemade smoked duck breast tartlet

Horseradish emulsion and dressed salad

To continue... 23 €

Canadian lobster tail*

*40 € (MENU: extra 17€)

Maison Richard olives sauce, coulis of prickly pears, grilled and mashed parsnip

 **Vegetable curry and basmati rice**

Fish from the market

Walnut oil confit with, corn and peep ear in parsley sauce

French pork belly

Caramelised, homemade barbecue sauce and roasted cauliflower with mild spices

for the sweet tooth... 12 €

Assortment of cheeses

Current assortment

Dark chocolate mousse with Richard olive oil

Blossom honey soufflé with crumble

Exotic fruit entremet

Coconut and Valrhona chocolate Caramélisa

Poached pear

In a sweet spice syrup, granola and aniseed marshmallow

Raw and cooked mirabelle plum

Yoghurt espuma, homemade Sablé Breton and roasted hazelnuts

3 scoops ice cream from Maison Gemelli

Flavours: Lemon-Verbena, Strawberry, Chocolate, Vanilla

Prices are in euros, taxes and service included. All our meats are of European origin. We have a list of allergens available to you.



To share

Homemade Gravlax salmon	15 €
Raspberry coulis with white balsamic and voatsiperifery pepper	
Charcuteries Board	15 €
(Cold meats)	
Mixed Board	17 €
(Assortment of Cheeses and charcuteries)	
Assortment of cheeses	12 €
Current assortment	

Our signature cocktails

The Abacaxi Limao	12 €
Cachaça - lime juice - passion fruit syrup - roasted pineapple tonic	
The Colombian Baby - without alcohol	8 €
Passion fruit juice - pineapple juice - lime juice - cherry syrup and lemonade	

Our drinks



Our specialties

To share
According to arrivals and availability

Roasted Galician turbot	9€/100g
Oven Roasted	
Massif Central Prime Rib Tomahawk	10€/100g
Thyme and lemon crust	
Tomahawk Prime Rib Galice	14€/100g
Thyme and lemon crust	
Choice of side dish :	
Mère Maury ravioles or Fried potatoes or Seasonal vegetables	

Child menu

Homemade beef steak	16 €
ou	
Fish from the market (depending on availability)	
ou	
Plate of Mère Maury's Ravioles	
Choice of side dish	
Fried potatoes or Ravioles or Seasonal vegetables	
Scoop of ice cream of your choice	

COMING SOON

Octobre Rose

