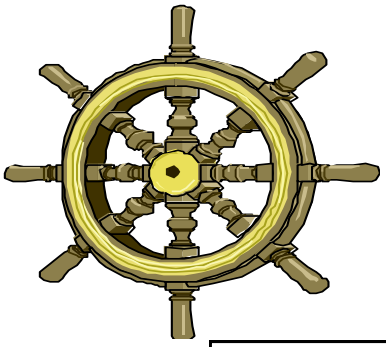
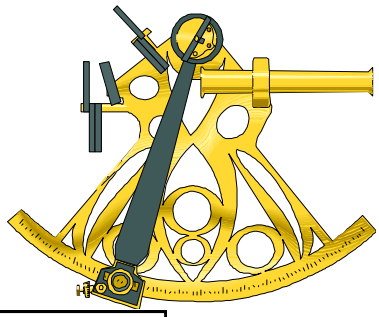


L' établissement
n' accepte plus les
Chèques



Régional Menu

29 €

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Home-made Half-cooked Duck Foie Gras
Apple Chutney & a spiced wines caramel sauce

A Dozen Oysters n°3 from "L'Ile aux Moines"

Smoked & Gravlax Salmon Duo
prepared by our courtesy, cream of dill

Alexandra Salad,
Foie Gras, vegetable mousse, cured ham, stewed tomatoes

"Coming back from the market" Suggestion

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Sea Bass Fillet Grilled
with beurre blanc (butter, white wine & shallot sauce)

Red Mullets fillets Stew
"Rizotto paella-style with cuttlefish, parmesan & chorizo"

Thick Piece of Beef pan-fried with blackcurrants

Monkfish Medaillons with cream of Langoustines

Thick piece of fresh cod with shellfish

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Sponge Cake in Rum with passion fruits

Seasonal fresh fruits Minestrone

Custard Cream with exotic flavours & a top of caramelized sugar

Sweet with chocolate

Dessert of the day

MENU P' TIT MOUSSE

12 €