



Gourmet Aperitif

Blackstone of Iberico Cooked Pork Meats	€ 9
Basket of Crispy Gambas	€ 7
Goat's Cheese Involtini, Grilled Vegetables and Cecina Dry Beef	€ 8

Arrival on the Island

Royal de Crabe served with Leeks and a Whipped Cream	€ 14
Poached Egg and Smoked Duck Breast with Mushrooms	€ 11
Chestnut Cream, Chantilly de Foie Gras	€ 9
Cabecou Goat's Cheese, Wild Salad and Quince Marmalade	€ 11
Caesar Salad with Sliced Pieces of Chicken	€ 9
Lobster Salad, Mango French Dressing	€ 14
Homemade Smoked Scottish Salmon with its Blinis Pancake and Cream seasoned with Vodka	€ 14
Frying Pan of Foie Gras with Quince and Fried Sticks of Granny Smith	€ 16

Around the Island

Grilled Sea Bream Fillet, French Dressing, Mashed Potatoes with Chives	€ 22
Scallops with Ginger Butter, Leeks and Risotto	€ 29
Slab of Cod Fish with Chorizos Sausage, Tian of Tomato and Zucchini	€ 25
John Dory Filet with Almonds, Jerusalem Artichoke, Salsify, Parsnip, Rutabaga flavoured with Citronella	€ 27

On the Island

Slab of Veal Liver with Grapes served with Rizone and Parmesan	€ 23
Duck Breast with Red Berries, Broccoli Mousseline	€ 22
Roasted Rack of Lamb with Rosemary, Vegetables and Paimpol Beans	€ 26
Rib of Beef to Share for 2 Persons served with Darphin Potatoes, Chanterelles and Green Beans	€ 62

The Classics

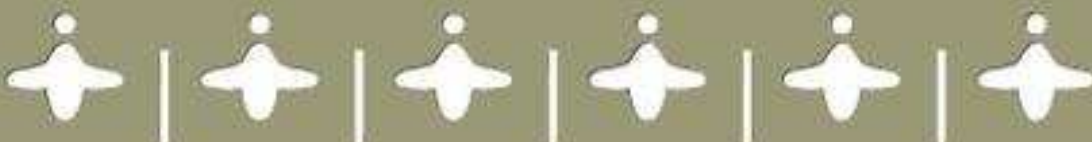
Beef Fillet with Bearnaise Sauce, Homemade French Fries	€ 27
Hand Chopped Steak Tartare, Homemade French Fries, Salad	€ 18
Tagliolini Verdi Alle Vongolle	€ 16
Salmon Tartar and Scallops seasoned with Lime, Thai Salad	€ 19

Extra Garnishes

House French fries € 4
Green Salad € 4

Green Beans € 4
Plain Rice € 4

Mixed Vegetables € 5
Mashed Potato with Spring Onion € 4





Thrill of Pleasure

Selection of Mature Cheeses served on a blackstone	€ 9
Rich Chocolate Quenelle, Vanilla Cream	€ 10
Vanilla and Pistachio Tartlet Duo, Seasonal Fruits	€ 10
Rhum Baba, Roasted Victoria's Pineapple and its Cream	€ 10
Mini Cream Pots served with Madeleines	€ 8
Spiced Pear Charlotte Cake, Red Wine Coulis	€ 8
Figs Roasted with Rosemary, Almond Ice cream	€ 9
Ice cream and Sorbet Coupe (3 scoops)	€ 8
(Ice cream: Chocolate, Vanilla, Coffee Sorbet: Raspberry, Strawberry, Lemon, Mango)	
Gourmet Coffee	€ 8

Week Day Menu (for example)

Monday to Friday lunchtime (not available on public holidays or for groups)

Starter + Main Course or Main Course + Dessert: **€21**; Starter + Main Course + Dessert: **€27**

Starters: Carrot Cream Soup flavoured with Coconut Milk, Codfish Crackers
Duck Carpaccio served with Cheese based on Cow Milk and Pesto

Main courses: Pan Fried Sea Bass Filet, Ratatouille and Winey Sauce
Minced Prime Cut of Beef served with Vegetables and onions

Desserts: Chocolate Mousse with Red Berries Coulis in it
Exotic Fruits Gratin, Mango Sherbet

Children's Island Menu: €12

Available for lunch and dinner every day

Starters: Pumpkin Soup and Chestnut **or** Tortilla based on Potatoes and Cheese

Main courses: Minced Steak of Poultry with Fried Egg on top **or** Mini Burger **or** Roasted Cod Fish with its Bearnaise Sauce

Garnishes: Green Beans **or** Basmati Rice **or** French Fries **or** Green Tagliatelle

Desserts: Ice Cream Surprise **or** Waffle **or** Fresh Fruit Salad

All our beef comes from cattle that are born, raised and slaughtered in Europe

