

LA CARTE



STARTERS

VELVET VEGETABLE SOUP
BAKED SALMON WRAPPED RATATOUILLE
SALAD ROQUEFORT CHEESE AND WALNUTS
FOIE GRAS RAVIOLI

MAIN COURSES

CHICKEN COCOTTE “DEVILS” SAUCE RICE
RUMPSTEAK WITH FRENCH FRIES
ENTRECOTE MAITRE D’HOTEL BUTTER SKIN ON PANNED POTATOES
VEAL FILLET CHANTERELLE MUSHROOMS SMASHED POTATOES
SALMON LIGHT MILLEFEUILLE PASTRY
ROCKFISH A LA VIENNOISE ON A BED OF SAUTEED VEGETABLES
WHOLE BONELESS SEA BASS OPEN AIR ROASTED FENNEL VEGETABLES



CHEESE AND DESSERTS

FRENCH CHEESE PORTION A.O.C.
FRENCH TRADITIONAL CHEESE SELECTION A.O.C.

TART TATIN
LAVA WARM CHOCOLATE WITH TOFFEE DIP

CHOCOLATE EARL GREY “PARFAIT”
STRAWBERRY RASPBERRY BANANA
(to be ordered at the beginning of your meal)
WHITE CHOCOLATE MOUSSE, WARM BANANAS

MORE SPECIALITIES ACCORDING TO AVAILABILITY

FISH, OYSTERS, GAME, ANDOUILLETTE, VEAL LIVER AND SWEETBREAD, KIDNEYS..

TO ORDER

DISHES OF YOUR CHOICE

L'ARDOISE