

MENU DE L'INSTANT Choice among the à la carte menu

Starter – Main dish or Main dish – Dessert	45€
Starter – Main dish – Dessert	60€
Starter – Main dish – Cheese – Dessert	70€

## **STARTERS**

Red squid marinated in pink pepper Artichoke hearts & Seaweed tartare with camelina oil Allergens : Shellfish, Fish, Nuts	18€	
Pan-Fried Duck Foie gras Melon Chutney with sweet spices, Pineau des Charentes reduction Allergens : Celery	21€	
Langoustine freshness with Burrata Lemongrass cucumber jelly	21€	

Allergens : Gluten, Shellfish, Fish



**FISHES** 

Stone Bass from our coasts, Candied tomatoes and Potatoes with safran, citrus butter Allergens : Gluten, Fish, Lactose	38€
French Traditional Pike Quenelle Cognac flambéed Crayfish bisque, Rice pilaf Allergens : Celery, Shellfish, Fish	32€

## **MEATS**

Pan-fried Beef tenderloin center cut Potatoes and girolle mushrooms millefeuille, Lamelloise Sauce Allergens: Lactose Meat Origins : French	38€
Tender Lamb Eye Fillet Young vegetables, Concentrated rosemary juice Allergens : Lactose Meat Origins : French	32€

Chicken supreme with fine black olives stuffing	<b>29€</b>
Zucchini spaghetti with Espelette peppers, shellfish coulis with purple basil	



## DESSERTS

Selection of fine cheeses Allergen : Lactose	14€
The Apricot and the Rosemary Gâteau basque's style, Apricot jelly, Rosemary and its intense sorbet Allergens : Gluten, Eggs Lactose, Nuts	16€
<b>Combination of raspberry with coriander seeds</b> Flavored Coriander creamy cottage cheese mousse Allergens : Gluten, Eggs Lactose, Nuts	16€
Grand Cru Chocolate and Hazelnuts Cream	16€

Creamy Caramel Allergens : Gluten, Eggs Lactose, Nuts





## Main Dish – Dessert – Soft Drink

Choice of a main dish among the à la carte menu, Ajusted portion for a child under 12 years old 18€