

# LA TERRASSE DES BEAUX JOURS

## Our caviars from Les Eyzies

La Perle Noire, "L'impertinent" 20g	49€
La Perle Noire, "Le Classique" 20g	54€

## Our Oysters from Cap Ferret

Half a dozen oysters	12€
The dozen oysters	24€

## Our plates from Land & Sea side

*(All of them are for one person)*

Selection of exceptional ripened cheeses <i>Five cheeses matured by Rodolphe Le meunier, Best Craftsman of France and Best International Cheese Maker</i>	23€
The chef's assortment of charcuteries <i>Dried magret, semi-cooked foie gras, lomo, ham nuts, cep terrine</i>	23€
Range of seafood products <i>Smoked fish duo, ceviche, fish rillettes, trout roe</i>	23€
Seasonal platter <i>(vegetarian dish)</i> <i>Vegetables fritters, vegetables caviar, marinated vegetables, gazpacho, vegetarian terrine</i>	23€

## On the gourmet side

Homemade assortment of three sorbets	9€
Crème brûlée with vanilla from Reunion Island	9€
Chocolate coulant with walnut kernels	9€

# OUR PRODUCERS

## RODOLPHE LE MEUNIER

Best Craftsman of France in 2007, Rodolphe Le Meunier is one of our cheese suppliers. Having grown up in a family of cheese makers, he knows the quality requirements and has an exceptional talent.



## LA KABANE



Discover our oysters of unequalled quality, freshly imported from Cap Ferret, in the protected environment of the Bassin d'Arcachon. Chloé and Yoan, young oyster farmers, use their authentic know-how on a daily basis to guarantee you exceptional oysters.

## LA PERLE NOIRE

Taste sensational caviar from Les Eyzies-de-Tayac. It will convince you and leave you with an unforgettable taste experience. La Perle Noire is also our supplier of trout and sturgeon.

