

ROOM SERVICE

7 P.M TO 10 P.M

TO SHARE

EXCEPTIONAL CHEESES SELECTION	25€
A SELECTION OF CHARCUTERIES MADE BY THE CHEF	25€
GOOSE FOIE GRAS « LES GRANGES DE JOËL CARBONNIERE » 180G	45€

OUR CAVIAR FROM LES EYZIES

LA PERLE NOIRE, "L'IMPERTINENT" 20G	61€
LA PERLE NOIRE, "LE CLASSIQUE" 20G	69€

OUR STARTERS

CAROTT SOUP, BOCERNO WALNUTS AND CROUTONS WITH CURRY	12€
GRAVLAX TROUT FROM LES EYZIES, BISQUE DRESSING	15€
HALF COOK DUCK FOIE GRAS	21€
DUCK RILLETTE	12€

OUR SEAFOOD

HALF A DOZEN OF OYSTERS FROM LE CAP FERRET	18€
THE DOZEN OF OYSTERS FROM LE CAP FERRET	28€
9 PINK SHRIMPS	15€
150G GREY SHRIMPS	14€
9 CLAMS	12€
15 WHELKS	11€
200G PERIWINKLE	10€
5 LANGOUSTINES	24€
1 LOBSTER	55€

SEAFOOD PLATTER FOR 1 PERSON

45€

6 HUÎTRES N°4 DU CAP FERRET
5 PINK SHRIMPS
100G OF GREY SHRIMPS
5 CLAMS
8 WHELKS
100G OF PERIWINKLES
3 LANGOUSTINES
6 OYSTERS N°4 FROM CAP FERRET

SEAFOOD PLATTER FOR 1 PERSON WITH HALF

LOBSTER

70€

½ LOBSTER
5 PINK SHRIMPS
100G OF GREY SHRIMPS
5 CLAMS
8 WHELKS
100G OF PERIWINKLES
3 LANGOUSTINES
6 OYSTERS N°4 FROM CAP FERRET

OUR MAIN COURSES

GRILLED DUCK BREAST, TAGLIATELLES AND GREEN PEPPER SAUCE	21€
DUCK CONFIT, SMOKED MASHED POTATOES, ROASTED ZUCCHINI	23€
GNOCCHIS, CHEESY CREAM AND GRANAOLA FROM THE PERIGORD	19€
MARKET FISH, RISOTTO WITH COCONUT MILK AND HERBAL PESTO	22€

OUR DESSERTS

MILLEFEUILLE WITH WALNUTS OF BOCERNO	13€
CRÈME BRÛLÉE WITH VANILLA FROM LA RÉUNION	11€
CHOCOLATE COULANT	11€
CHOCOLATE ALMOND AND HAZELNUT ENTREMET	13€
ASSORTMENT OF CHEESES	12€
ASSORTMENT OF HOMEMADE SORBETS	11€

CHILD MENU 15€

DUCK RILLETTES
DUCK SLEEVE & MASHED
POTATOES
ICE CREAM

DAILY MENU 25€

FOR LUNCH (NOT AVAILABLE ON
WEEKENDS AND BANK HOLYDAYS)

STARTER
MAIN COURSE
DESSERT
COFFEE