

Formule Lunch



1 PLAT + 1 DESSERT = 20€

This menu will not be served on Sundays and on Holidays

<p><i>Peasant's Salad</i> Lettuce –Tomato-Asparagus Walnuts-Duck's Fricassée Bacon Or " <i>Océane</i> " <i>Salad</i> Lettuce- Tomato-Smoked salmon Anchovy-Small Prawn-Olive Or 9 Oysters Marennes Oléron N°2 Shallot sauce-Slightly salted butter Rye-bread Or <i>Beef Steak " Blanche "</i> With Garnish Or <i>Fish Brochette with sweet Peppers</i> <i>Sauce</i> With garnish Or <i>Today's Special with Garnish</i></p>	<p><i>Erve cheese and Black Cherry</i> <i>Marmelade</i> Or <i>Apple Crumble</i> Or <i>Fruit Salad</i> Or <i>Burnt Cream</i> Or <i>Ice Cream or Sorbets 2 scoops</i> ICE CREAM : Vanilla-Coffee-Dark chocolate- White chocolate – Suchard chocolate Macaroon caramel – Vanilla raspberry covered with meringue . SORBETS : Lime , Strawberry , Raspberry ,Blackcurrant</p>
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<p><u>Children's Menu 12.00€</u> <i>Hamburger + French Fries</i> or <i>Fish Filet + French Fries</i> ***** <i>Ice Cream or Sorbets 2 scoops</i> ICE CREAM: Vanilla, Coffee, Dark chocolate, White chocolate, Suchard chocolate Macaroon caramel, Vanilla raspberry covered with meringue SORBETS: Lime , Strawberry ,Raspberry , Blackcurrant , Passion fruit (Only for children up to 12 years old)</p>	<p><i>The title " Master Restaurateur " results the professionals and joint the stade to identify and value the restaurateurs who have recognized professional skills and a commitment to work mainly fresh products.</i></p>
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Menu «Découverte» at 28.00€

Small Prawns sauté with Parsley or
6 Oysters Marennes Oléron N°2 or
Shallot sauce-Slightly salted butter-Rye-bread
Plate of Serrano Ham

Beef Steak «Blancha» with Garnish or
Codfish with Chorizo or
Duck Fillet with Mushrooms Sauce
and Garnish

Ewe Cheese with Black Cherry
Harmelade or
Apple Crumble or
Burnt Cream or
Chocolate Put Croustillant or
Ice Cream or Sorbets 2 scoops

SORBETS: Lime , Strawberry ,Raspberry ,
Blackcurrant

For 2 personnes 68€

Oysters Marennes Oléron N°2 or
Shallot sauce-Slightly salted butter-Rye-bread
Plate of Serrano Ham

«Parillada» Grilled Fish and Seafood
or

Beef Ribs and Garnishing

Ewe Cheese with Black Cherry
Harmelade or
Apple Crumble or
Burnt Cream or

Chocolate Put Croustillant or
Ice Cream or Sorbets 2 scoops

ICE CREAM: Vanilla, Coffee, Dark
chocolate, White chocolate, Suchard
chocolate
Macaroon caramel, Vanilla raspberry
covered with meringue

Menu «Gourmand» 35.00€

9 Oysters Marennes Oléron N°2 or
Shallot sauce-Slightly salted butter-Rye-bread
«Perigourdine » Salad or
Fresh Foie Gras Grilled-Duck's Fricassée-
Lettuce-Tomatoes-Asparagus-Walnuts
Scallop- Shell Salad and Parmesan

Beef Steak " Chateaubriand " Morilles
(Mushrooms) sauce and Garnish or
Sea Bass Papillote with Green
Vegetables

«Cabecou of Perigord» Salad or
Ewe Cheese with Black Cherry
Harmelade or
Apple Crumble or

Apple Brioche style French-toast or
Ice Cream Chocolate Mania) or
Sorbets «Délice de Fruits»

(Lime , Strawberry, Passion fruit- Chantilly Cream)
or

Ice Cream Macaroon caramel or
Ice Cream Vanilla raspberry covered
with meringue

(Vanilla raspberry covered with meringue)

Menu "Fin Gourmet" 39.50€

Toro - Fish Soup with Garnishing
and Toast or

9 Oysters Marennes Oléron N°2 or
Shallot sauce-Slightly salted butter-Rye-bread
Foie Gras with Toasts , Black Cherry
Harmelade Honey and Fig

Scallop Shell Seafood Sauce on
Leeks with Garnishing or
Goose Foie Gras and Sweetbreads with
artichokes

Mushrooms Sauce and Garnishing

«Cabecou of Perigord» Salad or
Ewe Cheese with Black Cherry
Harmelade or
Apple Crumble or

Apple Brioche style French-toast or
Ice Cream Chocolate Mania or
Sorbets «Délice de Fruits» or
(Lime , Strawberry, Passion fruit- Chantilly Cream)

Ice Cream Macaroon caramel or
Ice Cream Vanilla raspberry covered
with meringue