

Formule Lunch



1 Main + 1 Desert = 20€

This menu will not be served on Sundays and public 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 " Flancha "</i> With Garnish Or <i>Fish Brochette with sweet Peppers</i> <i>Sauce</i> With garnish Or <i>Today's Special with Garnishing</i></p>	<p><i>Erve cheese and Black Cherry</i> <i>Marmelade</i> Or <i>Apple Croustade</i> Or <i>Fruit Salad</i> Or <i>Crème Brulée</i> Or <i>Ice Cream or Sorbets 2 scoops</i> ICE CREAM : Vanilla-Coffee-Dark chocolate- White chocolate –Nutty chocolate Macaroon caramel – Vanilla raspberry covered with meringue . SORBETS : Lime , Strawberry , Raspberry ,Blackcurrant, Passion fruit</p>
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<p><u>Children's Menu 12.00€</u> <i>Minced Beef and French Fries</i> or <i>Fish Filet and French Fries</i> ***** <i>Ice Cream or Sorbets 2 scoops</i> (Only for children up to 12 years old)</p>	
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Menu «Découverte» 29€

Small Prawns sauté with Parsley or
6 Oysters Marennes Oléron N°2 or
Plate of Serrano Ham

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

Ewe Cheese with Black Cherry
Harmelade or
Apple Croustade or
Crème Brulée or
Crunchy Chocolate Cake or
Ice Cream or Sorbets 2 scoops

Together Menu 68€

Oysters Marennes Oléron N°2 or
Plate of Serrano Ham

«Parillada» Grilled Fish and Seafood
with Garnishing
or
Beef Ribs and Garnishing

Ewe Cheese with Black Cherry
Harmelade or
Apple Croustade or
Crème Brulée or
Crunchy Chocolate Cake or
Ice Cream or Sorbets 2 scoops

Menu «Gourmand» 36€

9 Oysters Marennes Oléron N°2 or
«Périgourdine » Salad or
Fresh Foie Gras Grilled-Duck's Fricassée-
Lettuce-Tomatoes-Asparagus-Walnuts
Scallop- Shell Salad and Parmesan

Beef Tournedos Morilles (Mushrooms)
sauce and Garnishing or
Sea Bass Papillote with Green
Vegetables

«Cabecou Cheese» with Salad or
Ewe Cheese with Black Cherry
Harmelade or
Apple Croustade or
Apple Brioche style French-toast or
Ice Cream

Menu "Fin Gourmet" 40€

Toro - Fish Soup with Garnishing
and Toast or
9 Oysters Marennes Oléron N°2 or
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 Cheese» with Salad or
Ewe Cheese with Black Cherry
Harmelade or
Apple Croustade or
Apple Brioche style French-toast or
Ice Cream