

# 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

SEASONNAL GASPACHO	12€
EGGPLANT TARTARE	13€
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

NET PRICES – TAXES AND SERVICES INCLUDED

## OUR MAIN COURSES

GLAZED PORK RIB, FRENCH FRIES WITH TANDOORI AND ROCKET	23€
DUCK CONFIT, FRENCH FRIES AND ZUCCHINI SALAD	23€
SHRIMPS AND CHORIZO, ZUCCHINI TAGLIATELLES	21€
FRESH TAGLIATELLES, SAUCE VIERGE AND FRESH GOAT CHEESE	19€
MARKET FISH, SAUCE VIERGE AND RATATOUILLE	22€

## OUR DESSERTS

MILLEFEUILLE WITH WALNUTS OF BOCERNO	13€
CRÈME BRÛLÉE WITH VANILLA FROM LA RÉUNION	11€
PAVLOVA WITH RED BERRIES, GREEN LEMON SORBET	12€
CHOCOLATE ALMOND AND HAZELNUT ENTREMET	13€
CHEESES PLATE	12€
HOMEMADE SORBETS (3 FLAVORS OF THE DAY)	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