

For Dinner

The Restaurant welcomes you from 7.30 pm to 9.30 pm, and offers you: “A La Carte”

The Starters

Hors-d'Oeuvre Buffet	42 €
Special de Claire N°3 Oysters (according to Sea Market Delivery)	
by the dozen	42 €
for nine pieces	32 €
for six pieces	24 €
Terrine of Duck Foie Gras with its Toasts	28 €
Tartare of Noble Fish with Seaweed and Condiments	28 €

Fish Dishes

Today's fish suggestion	38 €
King Prawns sautéed with Garlic and Parsley, Rice cooked in a Shellfish Broth	45 €
Sautéed Sole “Meunière” (according to Market Delivery),	
Mashed Potatoes flavoured with Chives	52 €

Meat Dishes

- The origin of the served bovine meats is: “France” -

Today's Meat Suggestion	38 €
Traditional Seasoned Tartare Steak, French Fries and Mixed Leaves Salad	42 €
Braised Veal Knuckle with Baby Vegetables	47 €
Grilled Charolais Beef Entrecote, Lemon Parsley Butter and French Fries	48 €
Sautéed Fillet of Charolais Beef & its Juice flavoured with Morel Mushrooms,	
Fricassee of Green Vegetables	55 €

Cheeses

Platter of ripened Cheeses	16 €
Drained soft Fresh Cheese of the Farm and its Red Fruit Sauce	12 €

Desserts

The Basket of Seasonal Fruits	12 €
Ice Creams & Sorbets	12 €
Our Buffet or Desserts	16 €

Drinks not included ~ Taxes and service included

The origin of the served bovine meats is: « France »

The home-made dishes are prepared by our Chef using raw produce

We keep at your disposal an information list regarding any allergens that our dishes may contain