

Menu « Le Savoie »

33€

STARTERS

Poached hen's egg with truffle, smoked conté diced into cubes
on a bed of salad leaves

6 oysters Ostré n°2 with butter « Jean Yves Bordier »
« Home smoked » salmon carpaccio, mango and basil sorbet.

(starters from la carte 13 €)

MAIN COURSES

Truffle and seasonal mushroom omelette with green salad.

Rib of beef « plancha » served with Bordeaux wine sauce, boulangere style potatoes.

Slices of duck magret coated with honey, boulangere style potatoes.

Roasted cod back with seafood, mashed potatoes with saffron.

Roasted salmon escalope, risotto with truffle and truffle cream.

(main courses from la carte 16 €)

DESSERTS

(to be ordered at the beginning of the meal)

Fresh fruit Zabaglione in old rum J-Bally, 7 years of age.

Warm thin apple tart served with vanilla ice-cream.

Selection of mature cheeses « Jean Yves Bordier ».

Valrhona hot chocolate flowing with pistachio centre (5 € extra).

Chocolate sphere filled with red fruit « Mojito » style and hot chocolate sauce.

Sweet inspired by the local vine (5 € extra).

Gourmet coffee or tea.

(Desserts from la carte 10 €)

Set menus (lunchtime and evening in Bistrot)

1 starter + 1 dish	26 €	
1 dish + 1 dessert	24 €	
1 dish + 1 glass of wine or 1 soft drink + 1 coffee – 1 homemade dainty cake		24 €

« Traditional Menu »

46 euros

STARTERS

« Homemade » terrine of half-cooked foie gras with reduced balsamic vinegar and fig chutney.

Escalope of pan fried goose liver with grapes.

(Starters from la carte 18 €)

MAIN COURSES

Scallops « plancha » style with Daurenki risotto with truffle, cream of black « Ui- seong » garlic.

Beef fillet in « tournedos Rossini » style, glazed with foie gras, truffle and cep macaroon, boulangere style potatoes.

(main courses from la carte 26 €)

DESSERTS

(to be ordered at the beginning of the meal)

Fresh fruit Zabaglione in old rum J-Bally, 7 years of age.

Warm thin apple tart served with vanilla ice-cream.

Valrhona hot chocolate flowing with pistachio centre (5 € extra).

Chocolate sphere filled with red fruit « Mojito » style and hot chocolate sauce.

Gourmet coffee or tea.

(Desserts from la carte 10 €)

Set menus (lunchtime and evening)

1 starter + 1 dish	38 €
1 dish + 1 dessert	32 €

« Tasting food » Menu

71 €

STARTERS

Salmon tartare in a scallop shell,
Royal Daurenki caviar,
Yusu lemon emulsion.

MAIN COURSES

Fillet of young pigeon Rossini style glazed with foie gras,
truffle and cep macaroon,
fondant artichoke, truffle pear in wine.

Selection of mature cheeses « Jean Yves Bordier »

DESSERTS

Chocolate sphere filled with red fruit « Mojito » style
and hot chocolate sauce.

LA CARTE

STARTERS

Scrambled hen's egg with Daurenki Royal caviar rippled with foie gras 24 €

Salmon tartare in Scallop shells with Daurenki Royal caviar and Yusu lemon emulsion 24 €

+ A choice of starters from the menu Le Savoie (13 €) and from the Traditional menu(18 €)

FISH

Young turbot (about 1 kg) 48 €

Sea-bass portion, pin-boned and roasted in oven 38 €

Sole Meunière style 38 €

Lamprey in Bordeaux wine sauce 33 €

A choice of fish from the menu Le Savoie (16 €) and from the Traditional menu (26 €)

MEATS

Sweetbread with morels 35 €

Fillet of young pigeon Rossini style glazed with foie gras, truffle and cep macaroon, fondant artichoke, truffle pear in wine 35 €

A choice of meats from the menu Le Savoie (16 €) and the Traditional menu (26 €)

DESSERTS

Fresh fruit Zabaglione in old rum J- Bally, 7 years of age 10 €

Warm thin applet tart served with vanilla ice-cream 10 €

Chocolate sphere filled with red fruit « Mojito » style and hot chocolate sauce 10 €

Valrhona hot chocolate flowing with pistachio centre 15 €

Selection of mature cheeses « Jean Yves Bordier » 10 €

Sweet inspired by the local wine 15 €

Gourmet coffee or tea 10 €

« TAPAS »

	<i><u>Net Prices</u></i>
Jabugo ham 3x50 g	17,00 €
Jabugo ham 2x50 g	11,00 €
Jabugo spicy Spanish pork sausage	3,50 €
Jabugo « dry » sausage 50 g	3,50 €
Basque paté 190 g	7,50 €
Charentais style faggots of coarse pork meat 50 or 180 g	7,00 € or 14,00 €
Barbezieux special pork paté 50g or 180g	7,00 € or 14,00 €
Potted mince of young pork 50g or 180g	7,00 € or 14,00 €

CAVIAR « MAISON PETROSSIAN »

DAURENKI ROYAL

	<i>To eat in</i>	<i>To take away</i>
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30 grammes	72 €	55 €
50 grammes	120 €	88 €
125 grammes	300 €	220 €

The Caviar will be served with steamed potatoes and an emulsified cream.