



CÔTÉ-COUR

2 meals + coffee : 19 €

3 meals + coffee : 26 €

The starters:

Gazpacho and goat's milk cheese mousse
Salad with beans and cultivated mushrooms, lemon vinaigrette
Beef carpaccio and parmesan cheese, tartare sauce
Velvety Dublin Bay prawn sauce, prawns and clams
Home smoked salmon, watercress salad

The mains:

Steamed mixed vegetables 15 €
Sea burbot "brandade" and mixed salad 18 €
Gold mullet and grilled squid, courgettes and oyster emulsion 19 €
Grilled veal chop, spring vegetables and morel mushrooms sauce 19€
Beef ribsteak (origin CEE) 250 gr 25 €

The vintage:

Boiled Bazas beef with vegetables 18 €

Platter (+ 1 glass of wine + 1 coffee) 14 €

Big salads:

Preserved duck salad, apricots and strawberries vinaigrette 16 €
La Mondiale salad (melon, tomato, cucumber, Serrano and jumbo shrimps) 17 €

The desserts:

Raspberries and chocolate creamy, pistachio mousse and ice cream
Fresh cream cheese mousse with lemon, rhubarb jelly and strawberries
Coffee ice cream topped with fresh cream "Côté Cour" style
Fresh fruit salad
Floating island 7

The incontrovertible:

Bassin oyster 2 € per piece
Foie gras terrine 18 €
Blue grilled lobster 40 €
Plate of cheeses and jam of the moment 7 €