



CÔTÉ•COUR

The starters:

- Gazpacho and goat's milk cheese mousse 7, 50 €
- Salad with beans and cultivated mushrooms, lemon vinaigrette 7, 50€
- Beef carpaccio and parmesan cheese, tartare sauce 8, 50 €
- Velvety Dublin Bay prawn sauce, prawns and clams 8, 50 €
- Home smoked salmon, watercress salad 12 €
- Foie gras terrine 18 €
- Basin oyster 2 € per piece

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 €
- Blue grilled lobster 40 €

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 cheese:

- Plate of cheeses and jam of the moment 7 €

The desserts:

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

New! : Chef's surprise menu

- Starter + main + dessert = 28 €
- Starter + fish + meat + dessert = 35 €