

Starters

Velvety shellfish soup infused with mushrooms served with crayfish and Chanterelle mushrooms

Swordfish marinated in sesame and coriander, spiced lemon seasoning - condiment

Duck foie gras, yellow plum and walnut chutney, port wine reduction

Scallops, shellfish juice infused with green herbs, chestnuts and lettuce

Main Dishes

Atlantic sea bass steak cooked à la plancha, Chardonnay sauce

Duckling filet marinated in red wine and olive oil, pepper sauce

Roast beef filet, Périgueux sauce flavoured with black truffles

Broth-poached poultry breast, served with Albufera sauce

Our chef offers a selection of side dishes according to availability and season.

Desserts

Mature Saint Marcellin Cheese, Mixed Salad

Etoile or Sélect service: in place of dessert or by paying a supplement of €5 inc. VAT

Praline and chocolate "Crousti - Bato": signature dessert

Caramelised pear, sugar tart, milk jam ice cream

Square Lemon and citrus tartlet served with orange crisps

Coffee cream, bittersweet cocoa sauce

