

FLAVOURS

APERITIF SUGGESTION

Glass Testulat Carte D'Or, Brut Champagne (125ml)	38.00
Glass Tini Prosecco (125ml)	12.00
Martini Bianco, Dry or Rosso (40ml)	9.00
Pernod (40ml)	9.00
Campari (40ml)	9.00
Pimm's No 1 (40ml)	10.00

ENTRÉES

Salade Niçoise	25.00
Tuna, green beans, romaine lettuce, roast tomato oil & powder, black olive crumb & tapenade, quail egg, potato crisp, anchoïade & anchovies.	
Foie De Poulet	30.00
Sauté chicken livers, chicory, baked apple & apple crisp, apple gastric, parma ham, melba toast	
Tartare De Boeuf	38.00
Beef tenderloin tatar, parmesan crisp, balsamic gel, crouton, capers & crème fraiche	
Escabèche De Crevettes	32.00
King prawns, caramelized carrots & onion pickle, cucumber ribbons, saffron pickled cucumber, dill & chili flakes	
Calamar Grille	32.00
Grilled squid, grilled leeks, fried leeks, roasted leek oil & anchoïade	
Pétoncles Et Boudin Noir 	38.00
Scallops, black pudding, mussels, bacon crumb & red pepper puree	
Fromage De Chèvre  	32.00
Brioche crumb goats cheese, wilted radicchio, truffle honey, walnuts, dill crème fraîche, truffle oil	
Quiche Au Bleu D'auvergne  	24.00
Blue cheese quiche, sauté leeks, arugula, walnuts & pomegranate	



Dishes Vegetarian



Dishes Contains Wine



Dishes Contains Pork



Dishes Contains Nuts

Prices in USD include service charge and applicable taxes.



For those with special dietary requirements or allergies who wish to know more about food ingredients used, please ask the Manager.

The resort reserves the right to change the menus at any time without prior notice.



FLAVOURS

SOUPES

Soupe À L'oignon 	17.00
Classic French onion soup, caramelized onions, vegetable consommé, cream, gruyere crouton	
Bisque Traditionnelle 	20.00
Traditional shellfish bisque, white wine, cream & parsley	

PLAT PRINCIPAL

Saumon Écossais	68.00
Scottish salmon, beetroot amaranth, pickled beetroot, horseradish crème & parsley oil	
Filet De Thon	45.00
Tuna fillet, potatoes boulangere, roasted fish & star anise consommé, tomato powder, nori & pickled cucumber	
Poisson En Papillote 	35.00
Steamed reef fish wrapped in banana leaf, fennel, courgette, white wine & butter, sauce gribiche	
Bouillabaise 	45.00
Provencal style soup, mussels, squid, red fish, prawns, tomato, cream & white wine sauce rouille	
Confit De Carnard 	60.00
Confit duck leg, confit mushrooms, parsnip puree, port jus, candied kumquats, fried capers & basil	
Poulet À La Moutarde  	45.00
Roasted chicken thigh stuffed with foie gras, pancetta, roast onion & carrots, mustard & tarragon cream sauce	
Entrecôte	75.00
Rib-eye steak, potatoes fondant, baby spinach, café de Paris butter, veal jus	
Navarin D'agneau 	48.00
Braised lamb leg, Potato, Carrot, Green peas, Thyme & White wine	
Poitrine De Porc Rôtie 	40.00
Roast pork belly, carrot & cumin puree, baked apple & green pea sauce	
Gnocchi À La Parisienne  	35.00
Paris style choux gnocchi, chanterelle mushrooms, fried sage, beurre noisette, garlic, parsley, parmesan cheese & roasted hazelnuts	
Socca À La Patate Douce Confite  	35.00
Chickpea flour pancake, sweet potato preserve, lentil & truffle duxelle, romesco sauce	

 Dishes Vegetarian  Dishes Contains Wine  Dishes Contains Pork  Dishes Contains Nuts



Prices in USD include service charge and applicable taxes.

For those with special dietary requirements or allergies who wish to know more about food ingredients used, please ask the Manager.
The resort reserves the right to change the menus at any time without prior notice.



FLAVOURS

DÉSSERTS

Tarte Normande 	18.00
Apple and almond tart from Normandy, whipped cream & almond praline	
Pot De Crème	18.00
Chocolate custard pot, sea salt caramel & orange granita	
Deux Et Deux Ensemble 	18.00
Profiteroles, passionfruit crème patissiere & white chocolate, pistachio crème patissiere & dark chocolate	
Gâteau Au Fromage	18.00
Baked blackberry cheesecake, blackberry compote & white chocolate	
Assiette De Fromage Du Jour	22.00
Sélection of four cheeses, gherkins, mustard fruit, honeycomb & dried fruits	

SWEET WINES & DIGESTIVE

NV Lutzville Natural Sweet White (125ml)	11.00
2012 Las Moras Late Harvest, San Juan – Argentina - (500ml)	102.00
2007 Tschida, Beerenauslese, Burgenland –Austria (375ml)	169.50
Dubonnet (40ml)	9.00
Amaro Averna (40ml)	11.50
Branca Menta (40ml)	9.00
Jägermeister (40ml)	10.00



Dishes Vegetarian



Dishes Contains Wine



Dishes Contains Pork



Dishes Contains Nuts

Prices in USD include service charge and applicable taxes.

For those with special dietary requirements or allergies who wish to know more about food ingredients used, please ask the Manager.

The resort reserves the right to change the menus at any time without prior notice.

