



COMPTOIR **CUISINE**

THE MENU

PENDING

Cornet of cooked meats Louis Ospital <i>Chorizo, makila, andouille</i>	8.50
Bayonne ham <i>24 months matured</i>	14.00
Semi preserved Foie gras	15.80
Iberico bellota ham <i>24 months matured</i>	18.00

STARTERS

Foie gras <i>Pan fried foie gras in poultry stock with vegetables</i>	15.50
Scampi and Sturia caviar <i>Scampi tartar, red pepper dressing, cauliflower foam and sturia caviar</i>	24.00
Confit rabbit <i>Confit rabbit in a crispy filo pastry with fresh herbs</i>	13.50
Croaker fish <i>Croacker sashimi with coconut milk, citrus, avocado and timut black pepper</i>	13.00
Egg <i>Egg cooked at low temperature, lentils foam, « grenier médocain », shallots with Xeres</i>	12.50

HOUSE SPECIALITIES

Filet of beef Wellington <i>Foie gras and shallots confit</i>	29.50
Classique beef Tartare <i>Hand cut, french fries, salad</i>	18.50

VEGETARIANS DISHES

Pumpkin (starter) <i>Creamy pumpkin soup with chestnut crumble</i>	13.00
Gnocchi (main) <i>Lemon gnocchi, parmesan cheese and hazelnut</i>	15.50

FRESH FROM THE MARKET

3 courses lunch menu <i>Served from monday to friday</i>	20.40
--	-------

MAIN COURSES

Farm pork rib to share	48.00
Hake <i>Carrot risotto, confit of lemon</i>	24.00
Cod <i>Red cabbage light puree, smoked duck magret dressing</i>	26.00
Veal cutlet <i>Roasted butternut, white beans foam and morels cream</i>	27.00
Beef <i>Confit blade beef, sweet potatoes and pak choi cabbage</i>	26.00
Scallops <i>Scallops « blanquette » with seasonal vegetables</i>	28.00

CHEESES

Selection of ripened cheeses from Jean d'Alos	11.00
--	-------

DESSERTS

Rice pudding <i>Homemade rice pudding</i>	8.00
Coco, Kaffir lime and sesame <i>Kaffir lime cream with coconut cake and sesame tuile</i>	10.00
Honey and dried fruit <i>Honey ice parfait</i>	9.50
Orange and chocolate milk <i>Pecan nut and orange soft biscuit, pecan nuts and milk chocolate cream</i>	10.00
Organic shebets <i>Strawberry, passion fruits, lemon, mango, raspberry</i>	7.00
Rum baba to share <i>Served with stewed citrus</i>	16.80

Please, let us know if you have any food allergies. Informations relating to the allergen content of our dishes is available in request.

PRIX NETS EN EUROS ET SERVICE COMPRIS

Maître restaurateur depuis le 18 avril 2014