

## STARTERS

*Hot Oysters in Champagne Sauce, Cauliflower Mousse Flavoured with Bacon – 21 €*

*“Aquitaine” Caviar Degustation – 28 €*

*Home Made Terrine of Foie Gras & Walnut Bread – 23€*

*French Beans Salad with Foie Gras and Lobster – 22€*

*White Asparagus from the Landes, “Mousseline” Sauce – 20 €*

*Morels Stuffed with a Poultry Mousse in a Creamy Sauce – 24 €*

## FISHES

*Hake & Dry Ham Tournedos, Sweet Red Peppers & Ink Sauce – 19 €*

*Filets of Sole, Morels Creamy Sauce – 24 €*

*Sea-Bass Braised, Lobster Sauce – 23 €*

*Blue Lobster Grilled with a Tarragon Sauce – 40 €*

*Lamprey Stewed « Bordelaise » Way – 25 €*

## MEATS

*Duet Of Veal Sweetbreads Braised & Dublin Bay Prawns Roasted, Saffron Sauce – 28 €*

*Hot Foie Gras “Tatin” Sisters’ Way, Sweet & Sour Sauce – 25 €*

*Roasted Pigeon, Roasted Potatoes served with Mushrooms & Lardons – 28 €*

*Tasting of Milk Lamb Roasted from the Basque country – 25 €*

*Filet of Beef, Shallots and Red Wine Sauce – 25 €  
(From Germany)*

## NET PRICES