

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.	
Carpaccio De Bœuf Au Sel Cru	44.00
Salt beef carpaccio, raw beef tartare, parmesan crisp, balsamic gel, crouton & crème fraîche	
Foie Gras	60.00
Sauté foie gras, chicory, baked apple & apple crisp, apple gastric, parma ham, melba toast	
● Escabèche De Crevettes	32.00
King prawns, caramelized carrots & onion pickle, cucumber ribbons, saffron pickled cucumber, dill & chili flakes	
Pétoncles Poêlés	40.00
Australian scallops, grilled leeks, fried leeks, roasted leek oil & anchoïade	
● Fromage De Chèvre 🍄🌿	32.00
Brioche crumb goats cheese, wilted radicchio, truffle honey, walnuts, dill crème fraîche, truffle oil	
Poireaux À La Vinaigrette 🍄▲🌿	25.00
Braised leeks with mustard verjus, poached egg, roasted almonds & capers	

🍄 Dishes Vegetarian ▲ Dishes Contains Wine ◆ Dishes Contains Pork 🍄 Dishes Contains Nuts

● Entitle Lunch & Dinner for All Inclusive and Full Board Guests. Only Dinner for Half Board Guests

Special offer – 30% off for (●) non-icon dishes for above mentioned meal plan guests.



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SOUPES

- Soupe À L'oignon  17.00
Classic French onion soup, caramelized onions, vegetable consommé, cream, gruyere crouton
- Vichyssoise De Petits Pois  17.00
Chilled green pea & leek soup, vegetable consommé, pancetta, crème fraîche & mint

PLAT PRINCIPAL

- Saumon Écossais 68.00
Scottish salmon, beetroot amaranth, pickled beetroot, horseradish crème, salmon caviar & parsley oil
- Filet De Thon 45.00
Tuna fillet, potatoes boulangère, 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
Provençal style soup, lobster, mussels, squid, red fish, prawns & scallop, tomato, cream & white wine sauce rouille
- Poitrine De Carnard  68.00
Sous-vide duck breast, 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
- Carré D'agneau   90.00
Australian lamb rack, roasted red pepper puree, green pea & mint puree, pistachio crumb & red wine jus
- Filet De Bœuf 85.00
Black Angus eye-fillet, potatoes fondant, baby spinach, café de Paris butter, veal jus
- 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

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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
- Poire Belle-Hélène  18.00
Poached pear, dark chocolate ganache, house made vanilla ice cream & hazelnuts
- 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

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