

# LE SKIFF CLUB

2 courses 85 € - 3 courses 100 € - 4 courses 130 €

Inclusive of VAT - Service included.

**Blue lobster roasted in butter and Cumeo pepper**

*Grilled avocado and peach quarter with Goulette sirop  
Sakura flower's green tea gel*

**Foie gras spaghetti with black truffle**

*Lentil salad and peanuts from Adour  
Bread tile with dry physalis*

**Sea food pizza "without dough" Carabineros**

*Small squid and clam - Organic baby zucchini  
Chioggia beetroot and grated very dry goat cheese*

**Stuffed zucchini flower**

*Duxel and spider crab  
Candied egg yolk with lobster eggs  
Green crabs jelly and broth from Bassin d' Arcachon*

**Wild red tuna cooked with a fish oil**

*Seaweed and fresh lemongrass*

*Summer vegetables - Elephant garlic and ratatouille juice*

**Farmer veal cooked in a sautoir with girolles**

*Nuts and new shallots*

*Tomato confit of sweetbreads bolognese*

**Sheep from Tourmalet - bloody cooking**

*Hot vinaigrette with little oignons*

*Truffles and agaric*

*Date juice - Tamarind and pepper leaves*

**Roasted John Dory with wild fennel**

*Green lasagna - Caviar - Hollandaise sauce and green beans*

*Mashed wax beans - Royale crayfish bisque*

## **Verbena Vacherin - Wild strawberries**

*Rhubarb - Strawberries jus - Loupiac iced cream*

### **Iced nougat**

*Creamy with chocolate biscuity*

*Nougatine tile and dried fruit*

### **Financier biscuit**

*Blackberry and blackcurrant confit*

*Yuzu shortbread*

*Blackberry and blackcurrant espuma and lovage*

### **Chocolate mousse "Jivara"**

*Praline - Hazelnuts - "Jouvence" Elixir*