

# LE SKIFF CLUB



2 courses 110 € - 3 courses 140 € - 4 courses 160 €

Inclusive of VAT - Service included.

**Steamed foie gras pie,**

*semolina and raisins,  
ceps mushrooms and corn foam.*

**Stuffed squid with crab,**

*seaweed salad, squid ink sauce.*

**Grilled scuba diving scallop,**

*with ginger leaves,  
avocado, frosted olive oil with orange blossom.*

**Wild abalone lacquered with “Bourret” sauce,**

*mango-ginger, celeriac and white truffle from Alba.*

**Roasted Carabineros with fresh lemongrass butter,**

*Fresh beans cooked in a mussels juice, and lemon thyme.*

**Blue lobster and lemon caviar,**

*grilled sardines consommé, cauliflower and Paprika wok.*

**Young wood pigeon roasted in ham fat  
and flambéed with Armagnac,**

*quince candied in Port,  
roasted ceps mushrooms with fresh walnuts, salmis sauce.*

**Lamb cutlet from Tourmalet, spicy lamb juice,**

*carrots and physalis, gratinated pumpkin and lettuce.*

*During your meal, we will offer you a cheese.....24 €*

### **The Chocolate...**

*frosted meringue with cognac, cream and chocolate sauce,  
ice cream with aromas of oak.*

### **The Pear...**

*candied and roasted, caramelized Pécan nuts,  
honey and olive oil mousse, ice cream and jam.*

### **The Sweet Corn ...**

*smoked ice-cream, caramelized pop-corn,  
vanilla milk jam.*

### **The Vanilla from Mexico...**

*rhum-raisins "JM", crème brûlée and crispy gavottes, flaky salt caramel,  
ice cream and custard, grilled planifolia.*