

LE SKIFF CLUB

2 courses 95 € - 3 courses 110 € - 4 courses 140 €

Inclusive of VAT - Service included.

Avocado and langoustines

Cocktail sauce, "white egg" poached in herring milk

Green asparagus with pistachio et citruses

Garlic Soup

Lacquered foie gras with ginger and black garlic from "Bisca"

Asparagus, burned crunchy salad

Egg of the day, served with regional caviar, french brioche

Organic mushrooms, coffee powder,

Nantua sauce

Barbecue Oysters tartare

Régional cuttlefish and wild garlic

Raw cream, peanuts and roasted rice

Barbecue Lamb chops from the “Pyrénées”

*Curry sauce, onions, artichoke heart,
“Pieds bleus” mushrooms*

Brill fish and shellfish

*Cream of Shad fish with sorrel and “sarments de vigne”
“Petit chabrot” served with organic vegetables*

Poulard from Béarn...

*Flaky crust thighs,
Chicken Supreme lacquered with “Albufera” sauce
French brioche, mushrooms and black truffles*

Adour wild Salmon...

*Red wine sauce with sea urchin,
Slices of white asparagus with rhum, coconut and cane syrup,
Morilles stuffed and crispy*

The chocolate...

Creamy chocolate with Cognac
Chocolate Biscuit and cocoa shortbread
Creamy sauce and oak wood ice cream

French honey from “bruyère”...

Vanilla viennois shortbread
Mousse and biscuit, jam with olive oil
Saffron ice cream and french “tuile”

The Tahiti Vanilla...

Caramel shortbread,
Creamy pecan nut, ice cream

French pear and the peanut from “Soustons”...

Creamy peanut in a crispy short-bread,
Canded pear, sorbet and juice with vinegar