

# LE SKIFF CLUB

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

Inclusive of VAT - Service included.

## **Avocado slices - Blue Lobster**

*Herbs mayonnaise - Lobster jelly  
Artichokes heart - Aromatic butter*

## **Burned imperial shrimp**

*Soja and sake sauce - Soaked seaweed bread  
Hot spider crab jelly - Apple - Butternut*

## **“XL” Oyster**

*Shellfish - Fennel mousseline with saffron  
Velvet foam*

## **Poached fresh duck liver in a “Borsh”**

*Lacquered with grenada juice  
Organic beetroots - Bordeaux wine - Fresh grapes*

## **Isigny salmon**

*Cooked with Charcoal and pine needles  
Caviar - Cress cream - Carrots - Coco marshmallow*

## **Lashes of St Pierre**

*Cooked with Carcass butter and Vadouvan spice  
Broccoli - Wild blackberries - Pine nuts  
Sauternes and tagetes butter*

## **Lamb - Dry fruit crust**

*“Mona-lisa” Mashed potato with black chocolate milk  
Grilled ceps - Eggplant powder - Almonds  
Lamb stew sauce - Ras el hanout*

## **“Caillettes” of sweatbreads**

*Chicken and crayfish quenelle  
Mushroom - Coffee - Nantua sauce*

**Lemon tart - Meringue with Bergamote tea**

*Lemon mousse and biscuit - Yaourt sorbet*

**Chocolate - Chocolate - Chocolate**

*Cream - Foam - Dough - Etc ...*

**Roasted figs - Muscovado sugar**

*Green anise mousse and sorbet - Hay*

*Crunchy rice biscuit*

**Cherry tomatoes tatin**

*Vanilla ice cream - Balsamic vinegar*

*Caramelized puff pastry - Mozzarella cream*