

LE SKIFF CLUB



2 courses 125 € - 3 courses 170 € - 4 courses 210 €

Taxes and Service Included

Oyster and egg pie, seaweed flavours,

Seaweed flavours, gelled water, trout eggs.

Cuttlefish tagliatelles with shellfish broth, Ink bisque,

*Parsley and crouton cooked with lemon,
Butter and sea plants from Bassin d'Arcachon.*

Fresh foie gras smoked with maritime pine,

*Breadcrumbs with white truffle, celeriac milk with tonka bean,
Melting apples with liqueur.*

Scallops flavoured with litchi and passion fruit,

*Haddock « royale » and cereals tuile,
Beetroots and truffles.*

Sweetbread in a brioche with blanquette jelly,

*Beetroot cooked in butterfly with truffles,
Soft-boiled egg yolk.*

John Dory fish fillet with verjuice,

Mushrooms "Chanterelles", corn beans and mussels with lemon thym.

**Partridge roasted and flambéed
In Armagnac from domaine Boingnières,**

*Ventrêche, mushroom duxelle, Foie gras and walnuts,
Black truffle and Quince candied in Port wine.*

The fish of the day from "Vieux Jojo".

*Crispy skin with regional seaweeds plants,
Autumn vegetables with lobster "bisque",
Helianthis purée with broth scalops,
Regional white fish soup.*

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

The Vanilla...

*From Mexico, old rum grapes, crème brûlée, salt flower's caramel,
Creamy cream and grilled vanilla ice cream.*

The Chocolate...

*From Peru, creamy Cognac,
Puff pastry and cocoa powder with fleur de sel,
Ice cream, chocolate sauce.*

The Mango...

*Marinated in spices and citrus fruits,
Blanc manger, sorbet and tarragon sauce,
Riz au lait with curry, puff pastry brioche.*

The Coffee...

*Aged in Sauternes barrel and transformed into hot ganache,
Ice cream, rapadura sugar, crumble and fleur de sel,
Soustons peanuts, liquorous wine's sabayon.*