

LE SKIFF CLUB



2 courses 150 € - 3 courses 195 € - 4 courses 240 €

Taxes and Service Included
Drinks not included

Mushrooms ceps, french brioche and cabbage,

*Fine mousseline of beetroot fruit with geranium,
Stew juice.*

Steamed langoustines,

*Tomato juice – spicy vinaigrette, raw mushrooms,
Fruits, exotic spinach leaves,
whipped cream, infused with ginger and cardamom leaves.*

Poached foie gras, lacquered with blueberry juice,

*Candied ginger, hazelnuts and stevia,
Cèpes mushrooms cooked in chicken juice, parsley, zesty grapefruit,
Creamy mushrooms.*

Zucchini flower stuffed with spider crab and onions,

*Velvety with Fine Champagne Cognac,
Seafood “Casanova” oyster.*

Blue lobster,

*Fed with shellfish butter and harissa, carrots Abatilles,
« Bouchons » with claws and pistachio condiments, sour cream.*

Sole fillet « meuniere » with skin,

*« Chérie » potatoes rolled in diable sauce,
Fall garnish, frosted black butter.*

**Young pigeon roasted and flambéed
with Armagnac Boingnères,**

Belly fat, ceps, candied quince in Port.

Beef cheek stew,

*Stewed with red wine from Malartic Lagravière,
Limousine cow from Fanlac,
cooked rare in a frying pan, kale cabbage and French fries,
Béarnaise with roast juice and anchovies.*

During your meal, we will offer you a cheese trolley.....28 €

The Coffee...

*From Reunion Island,
Blanc manger, custard and ice cream,
Caramelized almonds, roasted pear with star anise.*

The Exotic...

*Victoria pineapple and mango marinated in spices,
Passion fruits and lime baba,
Sorbet with jasmine notes, burned meringue.*

The Mexican Vanilla ...

*Caramelized chip's, crème brûlée and jumbo raisins with old rum,
Vanilla ice cream and crème anglaise.*

The Chocolate...

*Cocoa biscuit, crème brûlée and notes of Whisky,
Hazelnuts and praline,
Muscovado ice cream and hazelnut butter,
Tonka bean milk foam.*

Pastry Chef : Alexandre Blay