

# LE SKIFF CLUB



2 courses 180 € - 3 courses 230 € - 4 courses 270 €

Taxes and Service Included  
Drinks not included

**Rice koji, mimosas with Aquitaine caviar,**

*Slice of brioche toasted over charcoal.*

**Coconut mashed potatoes with vinaigrette,**

*Green crab bisque with lacto-fermented carrot juice,*

*Fresh langoustines roasted in butter and cockles with pepper.*

**Artichoke, crispy bread with garlic and roasted chicken,**

*Candied foie gras slices.*

**Cuttlefish raviole with crab,**

*Abalone, sea urchin,*

*Carri sauce lobster and peanuts.*

**Steam red tuna with regional broth,**

*Béchamel style sauce, stuffed morel mushrooms and green peas.*

**Thin slice of Mirandaise beef,**

*Bolognese, tartare, Saint-Georges's mushrooms,  
Daube sauce.*

**Red mullet fillet in court-bouillon,**

*Young garlic and honey, corn and saffron aioli, olive-lemon oil with fresh herbs.*

**Filleted breast of roasted guinea fowl, new garlicks,**

*Minced legs, broad beans and marjoram tartlet,  
Guinea fowl juice with Alep's pine seeds oil.*

*During your meal, we will offer you a cheese trolley.....30€*

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

*Crème brûlée and jumbo grapes soaked with J.M rhum, caramelized crisps and almonds,  
Praline and caramel with sea salt, vanilla ice cream and foam.*

### **Chocolate from Madagascar...**

*Cacao puff pastry and streusel, mousse perfumed with green cardamom,  
Mucilage sorbet, cake and warm ganache.*

### **Strawberry and maritime plants...**

*“Blanc manger” with olive oil,  
Garriguettes cooked with voatsiperifery pepper, wild fennel sorbet.*

### **Rice and citrus...**

*Citrus segments and candied zest sauce, crispy “blanc vapoureux”,  
Almond crumble, traditionnal “riz au lait » ice cream and foam.*