

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.

Medley of fresh duck foie gras poached in sheep's milk,

Cherry and artichoke sautéed raw.

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.*