

LE SKIFF CLUB



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

Taxes and Service Included
Drinks not included

Egg - caviar – tarama, « lactaise » sauce,

Raw mushrooms, crunchy brioche.

Rice-koji paella, Basque country pork sausage,

King prawns and crispy rooster combs.

Poached fresh duck foie gras with grapes and fresh walnuts,

French brioche in sheep's milk.

« Vendangeur » red mullet soup, rustica watercress foam,

Bread chunks rubbed with bacon and garlic,

Scallops with chestnut and fresh hazelnut hummus.

Spiny lobster in oil, braised potato with onions,

Cèpes mushrooms bisque with Cognac.

Skiff Club Style Entrecôte « À la bordelaise »,

Shallot, bone marrow and Monalisa potatoes.

John Dory filet in court-bouillon,

Glazed with a brown juice of fish.

Cecina and cockles, smoothy shiso sauce, sweet peppers and fresh almond.

Sweetbreads cooked «Osso-buco» style,

Steamed bread with truffle, pork jowl and citron,

Gremolata and blanquette sauce.

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

Vanilla from Mexico...

*Crème brûlée and jumbo grapes soaked with J.M rum, 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,
Custard apple sorbet, cake and warm ganache.*

The fig...

*Candied fruit heart, crispy arlette,
Fig-leaf infused ice cream and foam, spiced raspberry juice.*

Coffee...

*Crème brûlée and dulce with La Réunion island's "Pointu" coffee and green anise,
Muscovado streusel and fleur de sel, meringue biscuit, and ice cream.*

Pastry Chef : Alexandre Blay