

LE SKIFF CLUB



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

Taxes and Service Included
Drinks not included

Cod fish tartlet regional tradition,
« Haricotto » and raspberry, Gironde Oscetra caviar sauce.

Rice-koji paella, Basque country pork sausage,
Médoc “imperiale” shrimps and crispy rooster combs.

Poached fresh duck foie gars with grapes and fresh walnuts,
French brioche in sheep's milk.

Blue lobster and eggplant with Sauternes,
Cream fleurette - coconut - lobster tongs and maritime plants,
Bisque - carrot.

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.

Duckling fillet cooked with orange leaf,
*Legs sausage, peach and candied potatoes,
Armagnac and passion fruit liqueur sabayon, barbecue 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.*

Blackcurrant and blueberries...

*« Blanc vaporeux », yogurt foam and meringue, soft biscuit,
Crystalized berries and sorbet perfumed with geranium.*