

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.

The «Vieux Jojo »,

*Fish of the day fillet and lobster bisque, lemon hollandaise sauce,
Braised peas, onions and clams.*

« Skiff Club » Rossini tournedos,

Madeira sauce, mushrooms blanquette, massalé potatoes and sheep cheese.

« Cocido », sole,

Scallop andouillette and « Noir de Bigorre » chorizo.

**Pigeon from Mios roasted and flamed
with « Boingnères » Armagnac,**

Beetroot and black truffle, Tarbais beans and leg raviolis.

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

Vanilla from Mexico...

*Vanilla crème brûlée and Jumbo grapes soaked with JM rhum,
Caramelized crisps, vanilla ice cream and foam.*

Chocolate from Madagascar...

*Cocoa meringue, cream and ice cream infused with cardamom,
Salt flower streusel, mucilage sorbet and warm ganache.*

Honey and ewe's milk cheese...

*Milk ice cream and foam, apple sauce,
Olive oil jam, honeycomb and crisps.*

Rice and citrus...

Citrus segments and candied zests, almond crumble and traditionnal « riz au lait ».