

LE SKIFF CLUB



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

Taxes and Service Included
Drinks not included

Cod fish tartlet regional tradition,

*Broad beans and raspberry with marjoram,
Gironde Oscetra caviar sauce.*

**White soup from Arcachon with girolle mushrooms,
White egg - pork belly,**

Zucchini flower stuffed with langoustines, whiting gravlax veil.

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

Cherry and artichoke sautéed raw.

Blue lobster and eggplant with Sauternes,

*Cream fleurette - coconut - lobster tongs and maritime plants,
Bisque - carrot.*

Steam red tuna with regional broth,

Béchamel style sauce, stuffed morel mushrooms and green peas.

**Rib-eye steak carpaccio, tartare from filet and
chuck roast « pot-au-feu » style, Daube sauce,**

« Mona Lisa » mashed potatoes cooked in duck fat, pieces of duck confit.

Red mullet fillet in court-bouillon,

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

Duckling fillet cooked with orange leaf,

*Legs sausage, apricots 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 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,
Charlottes cooked with voatsiperifery pepper, wild fennel sorbet.*

Raspberry...

*Candied, crispy « blanc vapoureux », pistachio biscuit,
Sake mousse, milk koji, elder blossom sorbet.*