

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.

Natural « Imperiale » shrimps,
Tomato broth infused with basil – lemon,
Stuffed courgette flower...

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, cep mushrooms with oil and zucchini — sheep — basil.

**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.

**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, 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,
Custard apple sorbet, cake and warm ganache.*

Strawberry and maritime plants...

*« Blanc manger » with olive oil,
Charlottes cooked with voatsiperifery pepper, wild fennel sorbet.*

Blackcurrant and blueberries...

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