

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.

Thin slice of « Fin Gras du Mézenc » beef,

Bolognese, tartare, Saint-Georges's mushrooms,

Daube sauce.

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.*