LE SKIFF CLUB



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

Taxes and Service Included
Drinks not included

Egg - caviar – tarama, « laktaise » sauce,

Raw mushrooms, crunchy brioche.

John Dory cecina with marine plankton,

Regional lentils with "cocochas", bergamot mint, and sea urchin sauce.

Poached fresh duck foie gras with grapes and fresh walnuts,

French brioche in sheep's milk.

Scallops seasoned with a warm mince of Mirandaise beef,

Shallot and bone marrow, black-butter hollandaise flavored with wild fennel.

Spiny lobster in oil, braised potato with onions,

Cèpes mushrooms bisque with Cognac.

Young wood pigeon roasted and flambéed with Armagnac,

Pork belly fat, cèpes mushrooms and duxelle, candied quinces in Port wine.

« Vieux Jojo » catch of the day,

Fillet of royale sea bream "meunière",
Seafood cassoulet, lemon and pork rind.

Sweetbreads cooked « Osso-buco » style,

Steamed bread with truffle, pork jowl and citron,
Gremolata and blanquette 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.

Autumn…

Poached pear, pickled and roasted butternut, muscovado sugar crumble,
Pumpkin seed cream and praliné, quince sorbet with honey vinegar.

Coffee...

Crème brûlée and dulce with La Réunion island's "Pointu" coffee and green anise,
Muscovado streusel and fleur de sel, meringue biscuit, and ice cream.

Pastry Chef : Alexandre Blay