

LE SKIFF CLUB



2 courses 170 € - 3 courses 215 € - 4 courses 260 €

Taxes and Service Included
Drinks not included

White asparagus royale perfumed with coconuts,

Goose egg foam, white asparagus remoulade with caviar,

Linseeds bread crisps.

Scallops, minced meat of “Mirandaise” beef,

Shallot and beef marrow,

Hollandaise sauce with black butter and wild fennel.

“Casanova” oyster stew hot and cold with curcuma,

Sausages as “rougail saucisse” and foie gras,

Grilled and aniseed brioche.

Shellfish soup with “caviar de Gironde”,

Carrots and lettuce celtuce salad,

Cow milk cheese raviolis and smoked anchovies.

**French blue lobster grilled
with barrel wood from Bordeaux,**

*Ha(a)ïtza sauce, lentils and rouille,
Green crabs' soup, mussels and gribiche sauce.*

Lamb from Pyrénées in light slices,

*Cauliflower, creamy and crispy flank,
Sweet corn cream as polenta,
Paloise sauce and roasted juice.*

Pigeon from Mios drunk with Armagnac,

*Green pepper and pomegranate sauce,
Mushrooms tartlet.*

**“The come back of Vieux Jojo ”,
Candied sea bass,**

*Green asparagus, green peas and mayonnaise,
Morels stuffed with chards,*

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

Vacherin...

*Crispy meringue with candied citrus fruits,
Yogurt ice cream, kalamansi creamy,
Kumquat salad perfumed with fennel,
Tarragon and olive oil.*

Chocolate...

*Almonds biscuit with cocoa,
Burnt bread and butter ice cream,
Chocolate sauce with smoked chilli.*

Kiwi...

*Shortbread biscuit with pistachio nuts,
Kiwi and parsley sorbet,
Granita and Chartreuse foam.*

Vanilla...

*Vanilla crème brûlée, Jumbo grapes soaked with rum JM,
Caramelized crips and sauce,
Grilled Mexico's vanilla ice cream and foam.*

Pastry Chef : Alexandre Blay