

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.*

Half-cooked foie gras with salt and pepper,

*Green beans, shallots, and raspberries salad,
Pyrenean flax bread stick.*

**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.*

Wild regional salmon from “Adour”,

*with pink berries and star anise seeds,
Local green asparagus from “Le Barp”, mayonnaise and peas,
Morels stuffed with chard, shad-sorrel sauce.*

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.*

Strawberry...

*Cooked in their own juices, seasoned with Voatsiperifery pepper,
Garnished with an herbaceous honey jam,
Sorbet and foam with fresh herbs.*

Vanilla...

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

Pastry Chef : Alexandre Blay