



LE LOUP DE MER



EARTH

STARTERS

22 €



SEA

Beet ravioli and duck confit in Apicius broth

Beef carpaccio smoked with olive wood salad and arugula coulis with citrino oil

Velouté of fresh peas, braised lettuce and perfect egg

Prawn ravioli seafood bisque

Octopus carpaccio and squid ink crumble

Smoked wood eel, braised lettuce, lime and dill cream



EARTH

MAIN COURSE

34 €



SEA

Beef filet, potato slice, pan fried mushrooms flambéed with cognac, meurette sauce

Roast duck puck, honey-glazed vegetables and wild fennel seeds, thickened with wild garlic cream

Shoulder of lamb confit 6 hours, vegetable balls, fine semolina with cooking juices

Snacked scallops, fresh homemade pasta with scallop coral and sea urchin

Monkfish tail with vadouvan, ratatouille mosaic

Cod steak in herb crust, candied sweet potato and citrus reduction



Barigoule-style vegetable casserole

SPECIALTIES

Pan-fried duck foie gras escalope with roasted seasonal fruits	27€
Sea bass in salt crust *	44 €/pers.
Prime cut of beef (900gr) *	38 €/pers.
Lobster lasagna with asparagus tips	44€ / pers.

* at least main course for 2 people
Toutes les spécialités sont à commander 24h à l'avance

MENUS

Just good (starter + main course or main course + dessert*)	49 €
Much better (starter + main course + dessert*)	60 €
Children menu (children under 12 years old) (main course + dessert + syrup)	18 €

* It is preferable to order desserts at the beginning of the meal

DESSERTS

15 €

Rum baba, whipped vanilla ganache, mint jelly

Soft lemon biscuit, strawberries stewed in olive oil, fresh strawberries

Tall chocolate : cocoa shortbread, creamy dark chocolate, salted butter caramel, chocolate sauce

Roasted seasonal fruit

ALL OUR MEAT AND POULTRY COME FROM THE EUROPEAN UNION
THE FULL LIST OF ALLERGENS IS AT YOUR DISPOSAL