

La Carte

From Tuesday to Saturday, for lunch and dinner

To start

Duck

70 €

Pan-sautéed heart and foie gras, artichoke agnoletti with Parmesan "Reggiano" cream, smoked breast fillet

Vision of a seafood plater,

75 €

*Oyster and tangy meringue,
Shellfish, crab's claw, smoky coral and local caviar,
Dublin Bay prawn and shellfish with sea-scented jelly, sea foam*

Tomato

65 €

*Plain, vanilla vinaigrette sauce, burrata ice cream,
Gnocchi with tomato juice, buffalo milk with berries from Bataks*

Sea side

Harvester's red mullet

75 €

Fillet seared with olive oil, squids stuffed with lemon preserve and cuttlefish ink sauce, chicken juice flavored with bones

Brittany lobster,

80 €

Smoked and roasted in the fire place, glazed claw, elbow in a bisque infused with basil

Line-fished lean,

85 €

*Grilled fillet, flavoured with combava zest,
buckwheat pancake with slow-simmered leeks and smoked sturgeon,
braised farmed mussels, "Esprit de Pavie" red wine sauce*

Land side

Veal sweetbreads, 70 €
*Pan-sautéed crunchy kernel and “au gratin”,
home-made andouillette with mustard seeds and tarragon, potato in a casserole*

Beef 90 €
*At first, a specialty from “Bassin d’Arcachon”: oyster in caul casing
In a second time: selected piece of beef, smoked with vine cuttings and cepe mushrooms,
Macaire “potato”, Strogonoff sauce*

Squab pigeon, 75 €
*Roasted breast, preserved legs flavored with marjoram herbs,
beetroot with truffle and a variety meat toast*

Cheeses

Selection of ripened cheeses 25 €

Ewe’s milk cheese tomme, 19 €
*Potato with curd ewe’s milk cheese, chive and shallots,
thin small slice of ham Paleta de Jabugo Triple X*

Desserts

Chocolate 21 €
Caramelized custard with 70% dark chocolate, light mousse with brown ale, chocolate “gavotte”

Black fruits 21 €
*Shortbread with pure sea salt and blueberries preserved in red wine and Isigny cream,
blueberry sorbet with marjoram,
blackcurrant marmalade and “ribot “milk, blackberry*

Cherry amaretto 21 €
Almond soufflé and cherry sorbet, crisp macarons

Raspberry 21 €
Baked Alaska flavoured with rose, flamed with raspberry eau-de- vie

Drinks not included

*Lunch service from noon to 1.30pm. Dinner service from 7.30pm up to 9.30pm last order
Under the provisions governed by the decree n°2002-1465 in the date of December 17th 2002,
the Hostellerie de Plaisance as well as its suppliers guarantee the origins of the bovine meats are from France. All our “homemade” dishes are
prepared in our kitchen from raw food products.*

Net prices, service included. The allergen list is available upon request

*We wish to inform you that a formal dress is required
(tie and jacket are not compulsory)*

Car valet available.