

THE MENU

DINNER



BISTRONOMY CORNER

STARTERS

RED PRAWN CARPACCIO 21
orange, pineapple, and coconut
condiment, lemon oil

MARINATED BEEF 21
green mango and arugula salad sesame
and pickled ginger condiment

MAIN COURSES

CONFIT COD FILLET 33
green vegetables prepared as a
mousseline, french-style condiments,
pod jus

SMOKED BEEF FILLET 33
corn prepared in various textures,
beef-infused jus

CHEESES & DESSERTS

COLD PISTACHIO SOUP 13
strawberry tartare,
white chocolate and wasabi ice cream

APRICOTS AND ROSEMARY 13
roasted in citrus butter, deglazed
with Jacoulot house liqueur
Breton shortbread, verbena sorbet

MATURED CHEESE BOARD 10
price for 100g

GOUVERNEUR'S MENU

STARTER - MAIN COURSE - DESSERT 65

TO SHARE

Small board for 2 people

TRUFFLED HAM 10

GOLF CORNER

NIÇOISE SALAD 20
lettuce, tomato, egg, seared tuna,
olives, green beans, red onions,
chef's vinaigrette dressing

BEEF TARTARE 23
the Italian, tomato, parmesan,
arugula, burrata, mostarda di
Cremona, grissini, served with
fries and salad

MILANESE ESCALOPE 23
condiments, basil fusilli

BURGER OF THE MOMENT 23
choryphène sea bream, lemony yogurt
sauce with fresh herbs, crunchy
salad, tomato tartare, sweet potato
fries

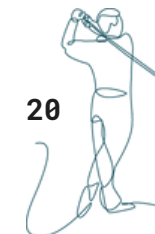
PASTA OF THE MOMENT 23
tomato jam, stracciatella,
grilled violin squash tartare,
confit eggplant

SUGGESTIONS

BLUEFIN TUNA 26
tartare, seasonal condiments

MUSSELS 18
potato, spinach shoots, chorizo
espuma

LITTLE GOURMANDS' CORNER



UNDER 12 YEARS 14
Fresh pasta with tomato and basil
sauce
Fish fillet with vegetable medley
Chicken strips with fries

Ice cream, sorbet, or filled
madeleines

