

# 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

**RUM-ROASTED MIRABELLE PLUM** 13  
hazelnut biscuit, olive oil ice cream  
from Les Orgues

**TROPICAL PAVLOVA** 13  
mango, pineapple & verbena, airy  
pineapple mousse, mango 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

PAN CON TOMATE 12

### GOLF CORNER

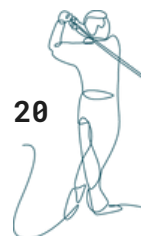
**NIÇOISE SALAD** 20  
lettuce, tomato, egg, seared tuna,  
olives, green beans, red onions,  
chef's vinaigrette dressing

**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  
butcher-style steak, tarragon  
cocktail sauce, crisp salad,  
tomato tartare, sweet potato  
fries

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



### 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