

Menu Gourmande – 29,90 €

(you can also choose from Menu Axatois - 21,90 €)

Selection of canapés

Filo Pastry Parcel of Confit of Duck, shallots, apricots & flaked almonds

Tempura breaded Prawns (5) with a honey & chilli dip

Girolles Mushrooms & Chestnut Tart Tatin

Prawn & Smoked Salmon Cocktail

Block of Foie Gras with caramelised apples

Navarin of Lamb

*Pork ribs (half a rack) served with a BBQ sauce
(or a full rack for the hungry ones, 5 € supp.)*

Chicken “Frango” piri-piri spatchcock for 2 people (30 minutes)

Chicken with lemon & thyme spatchcock for 2 people (30 minutes)

Our Speciality Lamb Shank slowly cooked in garlic & rosemary

Fish of the Day

*Rib-eye Steak (centre cut) Black Angus (about 350g) (supp. 5 €)
served with black pepper, roquefort or béarnaise sauce*

(All main courses served with vegetables & potatoes of the day)

Our special selection of 4 Cheeses

Choice of desserts