

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

Duo of 2 Salmon Quiche

Snails (6 red label)

served in their shells with garlic & parsley butter

Quail de-boned stuffed with foie gras with a foie gras sauce

Lamb Shank slowly cooked in garlic & rosemary

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

Wild Salmon & mixed Seafood with a lemon butter sauce

Rib-eye Steak (centre cut) Black Angus (about 350g) (supp. 5 €)

served with black pepper sauce or Roquefort sauce

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

Our famous Cheese Selection served from the Trolley

Choice of desserts