

Menu Gourmande 29,90 €

(You can also choose anything from the Menu Axatois)

Canapés

Tempura Prawns with a Chilli & Honey Dip

Block of Foie Gras with caramelised apples

Scallops and Black Pudding (supp 6 €)

***Our Speciality** Lamb Shank*

slowly cooked with rosemary & garlic

Medley of Fish & Seafood :

Cod, Scallops, Mussels & Mushrooms in a cream Vermouth sauce

Centre-cut Black Angus Rib-eye Steak (about 250g) (supp 6 €)

with black pepper or Roquefort sauce

*Whole Chicken roasted with Portuguese Piri Piri spices
for 2 people (30 minutes)*

King Prawns flambéed in Pastis (supp 6 €)

Plate of 4 Cheeses

Dessert

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