



THE MENU BY LA JOURNÉE

OUR STARTERS

Cassolette of poached egg with mushroom - €8

Cream of seasonal vegetable soup - €8

Gravlax salmon - €11

Blinis and beet whipped cream

Chef's homemade foie gras - €15

Stewed onions with sultana raisin and red wine

Oysters :

"Maison Boniface - Leucate"

- €13 the half-dozen

- €25 a dozen

OUR MAIN COURSES

Caesar salad - €18

Breaded chicken strips with cereals and parmesan cream

 **Pad thai with smoked tofu - €19**

Wok-fried rice noodles with fresh coriander

 **Risotto with morels flambéed in cognac - €22**

Royal gilt-head bream fillet- €24

Creole butter, rice and seasonal vegetables

Roasted octopus - €24

Maître d'Hôtel butter, baked potatoes and seasonal vegetables

Supreme of Farm Poultry - €22

Vegetable wok with sesame seeds

Lamb mouse tajine - €27

Oriental-style vegetables

Chateaubriand beef fillet - €32

Bordelaise sauce, French fries and mesclun

OUR DESSERTS

Apple pie custard, vanilla ice cream - €8

Limoncello Tiramisu - €9

Millefeuille with Bourbon vanilla - €9

(french pastry : cream tart)

Plate of 3 PDO cheeses - €11

Our food is local and seasonal...

FOR YOUR HEALTH, CHOOSE OUR VEGGIE DISHES!



All our prices are in euros and include VAT and service.

Votre avis compte!