L'ESSENTIEL

F O O D

A restaurant looking like a wine bar, mixing culinary
& oenology experiences, deliciously comfy
with a sparkling ambiance

Fresh, homemade and seasonal products,
in order to satisfy all sensibilities.

M E N U

All of our dishes are homemade

STARTER

Velouté of the day — **11,00€**

Chicken liver terrine with port wine — **12,00€**
red onion pickles

Pumpkin Pastilla — **13,00€**
mushrooms & chestnuts

Salmon & spinach coulibiac — **13,00€**
white butter with herbs

Roasted prawns — **14,00€**
avocado tartar with ginger, Pesto rosso

PLATTERS

Cecina — **17,00€**
24 months aged Galice Cecina beef

Terroir — **20,00€**
Matanza ham, Iberian ham, Morcilla & Bellota Chorizo

Cheese — **19,00€**
Ossau-raty, goat's crottin, 18 months aged comté

Mixte (small) — **28,00€**

Mixte (big) — **38,00€**
Ossau-Iraty, 18 months aged comté, goat's crottin,
Matanza ham, Iberian ham, Morcilla, Bellota Chorizo

MAINS

Small spelt risotto — **20,00€**
pan-fried oyster mushrooms with chestnut slivers

Chicken tagine with lemon confit — **22,00€**
semolina with grapes

Pork loin confit — **23,00€**
garlic & Meaux mustard - Apple purée

Sauerkraut of the sea — **26,00€**
salmon / haaddock / cod - white butter

Pan-fried scallops — **26,00€**
parsnip cream & langoustine fumet

Rib Steak (350g) — **30,00€**
(origine Irlande)
Grenaille potatoes , green salade , chimichurri sauce
& full-bodied juice

Prime Rib (approx. 1Kg) — **65,00€**
(from Irlande)
Grenaille potatoes , green salade , chimichurri sauce
& full-bodied juice

DESSERTS

Rice pudding, orange peel — **10,00€**

Dark chocolate mousse — **11,00€**

Tarte Tatin with thick cream — **12,00€**

Pear confit with sweet wine — **12,00€**

F O O D I C O C K T A I L I E V E N T

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