

Les Remparts

To start

Oyster from Arcachon	For 6	28€
	For 12	48€
Eggplant Caviar, raw vegetables with olives		26€
Cold Foie gras with spicy apples and pear chutney		32€
Cold melon and watermelon soup with ricotta and lemon		29€
Parma ham, sour vegetables		40€
Burrata and tomatoes with basil		29€

Pasta

Ravioli, with braised tomatoes, lemon and Parmiggiano	31€
Rigatoni verde alla Bolognese	28€
Casarecce with lobster	66€

To follow

Roasted rack of lamb, (for two persons) Crispy eggplant polenta, olives and tomatoes	95€
Roasted wild breast of chicken, Green beans fricassee, Pistachio pesto	38€
Veal shoulder, Grilled young potatoes with broccoli and sun dried tomatoes	44€
Sea bream, Zucchini fricassee with lime and basil	39€
Sea bass, (for two persons) Fennel and Egg plant	90€
Cod fish, Cod cream with almonds and spinach flavored with lemon.	44€

Dessert

Lemon tartlet	12€
Vanilla, caramel and peanuts panna cotta	
Strawberry with whipped cream	
Cherries Saint Honoré	
Apricots and pistachio	
Praline and chocolate	
Raspberry, rose and litchi	
Mango and coconut dome	

Chef Arnaud Faye and his team wish you a wonderful time with us.