

Appetizer planche « lekk ak nann »

Sicilian arancini (deep fried rice balls), fried calamari rings and salsa toasts 5 500

Starters

L'Océane 5 000
(green salad, grated carrot, diced tomato, cockle, shrimp, calamari, pesto)

Fish carpaccio trio (tuna, red carp, capitaine) marinated in wild herbs 5 000

Cesar salad with grilled chicken, parmesan shavings, croutons and traditional caesar dressing 5 500

Red carp tartar (90g) with papaya or mango, according to season 5 500

Leek and goat cheese tart with green salad 5 000

Crispy hot goat cheese with honey over green salad with almonds and beetroot 5 500

Mozzarella tomato skewer infused with pesto 5 000

Foie gras raviolis in veal stock and mushroom sauce 11 500

Between land and sea

Roast shoulder of lamb simmered in veal stock, mashed potatoes 8 000

Traditional beef tartar prepared fresh off the knife (160g), homemade French fries, green salad 9 000

Tender beef fillet with three cheeses or green pepper sauce 9 500

Tureen of seafood soup 9 000

Tender chicken breast with smoked Bayonne ham, stuffed with sun-dried tomatoes and two cheeses, butter sauce with red peppers 10 500

Surf and turf - Gambas flambeed with cognac on a tender beef fillet, glazed with veal stock 12 500

Spicy-cruste Ostrich steak, scalloped potatoes 15 500

Gambas shrimp on a skewer, mango salsa and parmigiano risotto 12 000

Eland steak with sweet-sour cranberry sauce, scalloped potatoes 12 500

Open seafood ravioli, in a dill infused creamy fish stock 8 500

Garlic roast chicken in veal stock, homemade tagliatelles	7 000
Fried capitaine fillet with pink peppercorn, basmati rice and vegetables of the day	9 000
Duck breast honey roasted with mashed sweet potatoes	11 000
Catch of the day, depending on the fishermen and the chef's mood	...fca
Roasted monkfish wrapped in bacon infused with garlic, mushroom sauce, parmigiano risotto	9 500
Pasta du chef	7 500
 <i><u>Planches découverte</u></i> 	
Beef and red carp duo tartar, Sicilian arancini, fried calamari rings, green salad	11 000
Hot camembert in armagnac, roasted apple and jambon cru de Bayonne with green salad	12 000
 <i><u>Desserts</u></i> 	
Vanilla crème brûlée	4 000
Jubilee of caramelized seasonal fruits with ice cream	4 000
Chocolate brownies with whipped cream and custard	5 500
Lodge's Delight (vanilla ice cream, pear cubes, caramel sauce)	4 500
Ile flottante (meringue and crème anglaise dessert)	4 000
Traditional tarte tatin (10 min of waiting)	5 500
Chocolate lava cake on a caramel sauce, vanilla ice cream (10 min of waiting)	5 500
Colonel cup (two scoops of lemon sorbet floating in vodka)	5 500
Fresh fruit salad	4 000
Dame blanche (vanilla ice cream, hot chocolate sauce, toasted almonds, whipped cream)	5 000
Sorbet or ice-cream duo	3 500

Seasonal homemade ice creams and sorbets
chocolate, vanilla, caramel, coconut, passion fruit, mango, papaya, strawberry, lemon

9 500 fefa Menu

L'Océane

(green salad, grated carrot, diced tomato, cockle, shrimp, calamari, pesto)

or

Cesar salad with grilled chicken, parmesan shavings, croutons and traditional caesar dressing

or

Fish carpaccio trio marinated in wild herbs

(tuna, red carp, capitaine)

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Roast shoulder of lamb simmered in veal stock, mashed potatoes

or

Catch of the day, depending on the fishermen and the chef's mood

or

Open seafood ravioli, in a dill infused creamy fish stock

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Jubilee of caramelized seasonal fruits with ice cream

or

Vanilla crème brûlée

or

Lodge's Delight

(vanilla ice cream, pear cubes, caramel sauce)

5 000 fefa Children's Menu (- 10 ans)

Ground beef steak

Or

Carbonara or pesto tagliatelle

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2 scoops of ice cream cup