

## LA CARTE

### Starters

Fish soup with Espelette pepper 12.00 €

6 Oysters N°3 from Bassin d'Arcachon « Le Boselin » 10.50 €

12 Oysters N°3 from Bassin d'Arcachon « Le Boselin » 19.50 €

Warm goat cheese crisp with honey, green salad and country ham 10.00 €  \*

Reblochon cream, foie gras ice cream 14.00 €  \*

6 snails stuffed with garlic and parsley 12.00 €

*Daily specials on the blackboard*

### Main courses

Roasted Saint Félicien cheese on potatoes, dry sausage, ham, chorizo 24.00 €  \*

Charolais beef fillet 29.50 €

Beef carpaccio with pesto and parmesan sauce 24.00 €

Lamb shank confit with honey 29.50 €

Cod fish with chorizo 26.00 €

Crispy salmon with creamy shellfish and pasta 25.00 €

*Daily specials on the blackboard*

### Les desserts

Panna cotta with red fruit coulis 8.50 €


Chocolate mousse 8.50 € 

Pear almond tart 9.00 € 

Lemon mascarpone mousse 8.50 € 

Chocolate cake with vanilla ice cream 9.00 € 

*Daily specials on the blackboard*

 \* Vegetarian option available

## MENU 32 €

Panna cotta with asparagus and smoked salmon

Or

6 Oysters N°3 « Cabane Le Canot' du Boselin »

Or

Reblochon cream and country ham

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Crispy salmon with creamy shellfish and pasta

Or

Confit pork cheeks, morel cream

—

Homemade dessert

Or

Ice cream

