

THE STARTERS

BLUE SHRIMP	25
Served minestrone style in a bergamot and ginger flavoured broth with caviar pasta	
VARNISHED SHELLFISH	26
Steamed in their own shell, fish eggs and condiments	
MARINATED AND SMOKED SALMON	29
Homemade marinated and smoked salmon with warm chive flavoured blinis	
DUCK FOIE GRAS	29
Homemade with fresh figs, crusty dry fruits toasted bread	
SARDINIAN RAW HAM	31
Tablesided sliced, dried fruits and parmesan cheese honey flavoured pastilla	

THE FISH DISHES

COD FISH	40
Roasted fillet with tomatoes and chorizo, glazed calamari in Xérès vinegar, rocket pesto	
SEA BASS	48
Roasted fillet with lemon thyme, smashed sweet potatoes with vanilla hints, crunchy starfruit	
LIVE LANGOUST	55
Thermidor style with mustard and tarragon, stuffed zucchini flower	

THE MEAT DISHES

IBERIAN BELLOTA PORK	41
Rosemary roasted thick rib, new potatoes “Noirmoutier” and first chanterelles	
FARM VEAL	42
Slowly braised with rosemary, seasonal vegetables	
ARGENTINIAN SIRLOIN	45
Your way...grilled or pan-fried, seasonal vegetables and new potatoes “Noirmoutier”	

THE DISHES MADE OF VEGETABLES

ARTICHOKES “PETITS VIOLETS”	24
“Barigoule” style, truffle flavoured, polenta with taggiasche olives and basil	
PISSALADIÈRE	28
Local specialty on a bed of bread with seasonal vegetables, zucchinis, fennels, baby carrots, tomatoes, turnips, chive, new potatoes, rocket salad and thyme flavoured olive oil	
CHANTERELLES	32
Prepared as a risotto with chervil and chicken broth	

Our seasonal market

Lemon verberna

Sardinian raw ham

Woods strawberries

Langoust

Varnished shellfish

Cod fish

Artichokes “petits violets”

Figs

Iberian pork

Chanterelles

“Noirmoutier” new potatoes

Argentinian beef

Turnips

Braised veal

Fresh and dry goat cheeses

L’ Argentin classics

TODAY’ SPECIAL ROASTED PIECE AND ITS GARNISH

PASTA OF THE DAY, YOUR WAY

DAIRY AND CHEESES

THE “BURRATA”	10
Buffalo milk flower, blackcurrant and apricots fruit paste	
OUR DISCOVERY SELECTION OF THREE GOAT CHEESES	10

FRUITY AND FROZEN DESSERTS

RHUBARB	16
Candied with vanilla, red fruits with crispy violets, citrus	
FIG	16
Roasted and stuffed with rice pudding, crunchy nougat from Corsica	
ALL CHOCOLATE	17
Black & white chocolate finger flavoured with almond milk	
WOOD STRAWBERRIES	18
Infused in lemon verbena, yogurt sorbet with meringue fingers	
ICE CREAM OR SORBETS	18



TASTING MENU AND WINES 115

BLUE SHRIMP

Served minestrone style in a bergamot and ginger flavoured broth with caviar pasta

Torrantes Selection JM Fangio 2011, Conquest Winery

SEA BASS

Roasted fillet with lemon thyme, smashed sweet potatoes with vanilla hints, crunchy starfruit

Palette Rosé 2010, Château Henri Bonnaud

FARM VEAL

Slowly braised with rosemary, seasonal vegetables

Côtes du Roussillon Génèreux 2007, Domaine Mastroio

THE “BURRATA”

Buffalo milk flower, blackcurrant and apricots fruit paste

Vermentino Nero Azienda Agricola Cima

WOOD STRAWBERRIES

Infused in lemon verbena, yogurt sorbet with meringue fingers

Château Vannières Vintage 2008