LE GRAND VÉFOUR

BY BRUNO DOUCET

TO SHARE

HOMEMADE TARAMA - 26
Grilled cornbread

PARISIAN CROQUE-MONSIEUR - 28
Aged Comte and Paris ham, grilled baby gem lettuce,
touch of Calamansi vinegar

STARTERS

CREAMY PUMPKIN SOUP - 22
Whipped cream, crushed chestnuts and almonds,
crispy pumpkin

OUR CESAR
Iceberg lettuce with anchovy and Parmesan dressing,
tender chicken, capers and black olive relish
- Starter - 32
- Main Course - 44

SEA BASS - 36
Sea bass marinated with lemon and olive oil,
seaweed tartare,
brown butter and salmon roe

NORWAY LOBSTER - 38
Norway lobster tartare, lightly tangy cream,
tomato and verbena jelly

PÂTÉ EN CROÛTE - 34
Challans duck, Landes yellow chicken,
South-West duck foie gras, pistachios

DUCK FOIE GRAS AND SMOKED EEL - 45
Pressed terrine of duck foie gras and smoked eel,
green apple condiment

MEATS

SWEETBREADS - 78
Roasted veal sweetbread with semi-salted butter,
chanterelle mushrooms with Vin Jaune sauce, meat jus,
spring onions and mashed potatoes

PIGEON - 92
Foie gras-stuffed pigeon, roasted whole,
pencil leeks with butter,
poultry jus and tagetes flowers

LANDES YELLOW CHICKEN - 54
Roasted chicken supreme, ravioli filled with leg meat,
mushrooms, Albufera sauce and fresh herbs

200 g BEEF TENDERLOIN - 64
Pan-roasted beef tenderloin, crispy bread tuile, foie gras,
Bordelaise jus and mashed potatoes

FISHES

SKATE WING - 72
Large poached skate wing, potato gnocchi,
tarragon purée and lemon,
beurre blanc with 10g “Maison Revka” caviar

MEAGRE - 58
Roasted meagre fillet, Coco de Paimpol beans,
curried shellfish jus

BLUE LOBSTER - 92
Blue lobster risotto, black trumpet mushrooms,
lobster bisque and Espelette pepper

LARGE SHARING DISHES

WHOLE LOCAL FISH - 180
Grilled catch of the day, beurre blanc sauce,
mashed potatoes, and baby spinach salad

THE HUNT - 160
Wild French mallard duck, sautéed mushrooms
and roasted figs

SIDES

MASHED POTATOES - 14
SAUTEED MUSHROOMS - 24
BUTTER ROASTED LEEKS - 16
COCO DE PAIMPOL BEANS - 16
BABY SPINACH SALAD - 16

DESSERTS

LE GRAND VÉFOUR GIANT PROFITEROLE - 20
Large choux pastry with craquelin, vanilla ice cream,
Chantilly cream, caramelized hazelnuts and chocolate sauce

**WARM GUANAJA CHOCOLATE MOUSSE,
VANILLA ICE CREAM - 22**
Guanaja chocolate mousse with a generous quenelle of vanilla
ice cream, served warm and melting with cold ice cream

RUM BABA - 22
Seasonal fruits, vanilla whipped cream
and caramelized pecan nuts

COFFEE TART, CARAMELIZED ALMONDS - 22
Sweet shortcrust pastry, coffee sponge, indulgent coffee cream
and caramelized almonds

CITRUS SHORTBREAD - 20
Lemon cremeux, candied lemon,
kumquat and black sesame

PARIS-BREST - 20
Silky homemade praline cream

ICE CREAMS & SORBETS (2 scoops of your choice) - 16
Vanilla, chocolate, coffee, raspberry, lemon, strawberry