Menu Le Grand Pierre (anglais)

Starters

Thai-style tuna tartare with Kaffir lime and mango vinaigrette €13.00

Octopus and chickpea salad with oriental flavors €12.00

Slow-cooked veal carpaccio with summer truffle, arugula, and Parmesan €14.00

Lentil gazpacho with coconut milk, Garam Masala, and cashew-sheep's milk cream €11.00

Main Courses

Cotinière fish medley « ma caponata », caramelized tomato and paprika coulis, and basil pesto €23.00

Roasted Cotinière monkfish with mashed sweet potatoes, lemongrass, and tandoori spices €25.00

Sesame-glazed Southwest pork belly with carrot-ginger cream, crisp vegetables, and shiitake mushrooms €23.00

Local beef steak with country-style potatoes and Jalapeño salsa verde €24.00

Desserts

Cheese plate with three mature cheeses from "La Fromagerie Oléronaise d'Anthony" €10.00

Dark chocolate brownie with peanut mousse and caramel sauce €10.00

Strawberry and peach soup with Pineau and verbena whipped cream €10.00

Apricot and pistachio pudding with honey and lavender €10.00

Yuzu tartlet with tangy caramel and a hint of elderflower €10.00

Net prices, service included