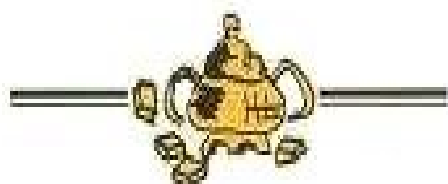


Restaurant
Le Sucrier



The Menu

STARTERS

<i>« Bresaola » air dried beef with rocket lettuce and Parmesan shaves</i>	<i>€ 13,50</i>
<i>Pernod sauted snails</i>	<i>€ 13,00</i>
<i>Terrine of foie gras with its bread and toast</i>	<i>€ 19,00</i>
<i>Sauted foie gras with honey and vanilla</i>	<i>€ 18,50</i>
<i>Warm goat cheese on a bed of mesclun</i>	<i>€ 10,00</i>
<i>Warm carpaccio of scallops on a bed of spinach and tarragon sauce</i>	<i>€ 15,00</i>
<i>Stuffed vegetables « Provençal »</i>	<i>€ 14,00</i>

THE RISOTTOS

<i>Risotto market flavours</i>	€ 14,00
<i>Risotto with saffron, courgettes and prawns</i>	€ 18,00
<i>Risotto with « porcini » mushrooms and taleggio cheese</i>	€ 16,00

THE PASTAS

<i>Sea bass filled ravioli and a light pesto sauce</i>	€ 17,00
<i>Spaghetti and lobster</i>	€ 21,00
<i>Spaghetti with clams and cherry tomatoes</i>	€ 16,00
<i>Penne 4 cheeses</i>	€ 13,50
<i>Tagliatelle in meat ragout</i>	€ 15,00

THE FISHES

<i>Fish and seafoods skewers and a creamy tomato sauce</i>	€ 21,00
<i>Monk fish mediterranean style</i>	€ 23,00
<i>« Bouillabaisse » Chef's style</i>	€ 24,00
<i>Cognac flambé king prawns</i>	€ 28,50
<i>Oven cooked red mullets and basil sauce</i>	€ 18,00
<i>Fish of the day</i>	S.Q.

THE MEATS

<i>Chateaubriand, with Bearnaise sauce and vegetables (min. 2 pers.)</i>	€ 54,00
<i>Sirloin steak with figues and walnuts sauce</i>	€ 24,00
<i>Stewed beef « provençal »</i>	€ 19,00
<i>Lamb chops and blueberry sauce</i>	€ 26,00
<i>Breast of duck and raspberry sauce</i>	€ 23,50

THE PROVENÇAL MENU

€. 32,00

Amuse bouche

Pernod sauted snails

or

Fantasy of stuffed vegetables

or

Traditional fish soup with « rouille »

*Fillets of red mullet with
a creamy peppers sauce*

or

Stewed beef

or

Lamb chops with herbes

Selection of cheeses

or

Cake with figues

or

Home made parfait

AROUND THE FOIE GRAS

€ 35,00

*Stripes of breast of duck in a sauce of cream
and balsamic vinegar on blinis*

*Two foie gras crème brûlée,
« mâche » and pink peppercorns*

*Fillet of beef served with fresh foie gras sauce,
and garniture*

*Hot chocolate and almonds cake on a bed of
vanilla sauce and pistachos*

ITALIAN FLAVOURS

€. 38,50

Amuse bouche of the Chef

*« Bresaola » with rocket lettuce and
Parmesan shaves*

Risotto and saffron

Fillet of beef with Gorgonzola sauce

Home made Tiramisu

AUTUMN MENU

€. 25,00

*Warm goat cheese and Mesclun
or
Onions soup*

*Spaghetti in tomatoes, bacon and onions sauce
or
Grilled tagliata of beef with rocket lettuce*

*Pine nuts and honey cake
or
Crème brûlée*