

LE RESTAURANT DES ARTS

Culinary emotion at the heart of Le Touquet

La Carte – Des Arts (Drinks no included)

Appetizers

Starters

Salmon Selection: Smoked / Marinated / Rillettes (23€)

Cooked Beef Tartare (Chuck/Shoulder Clod) / Condiments / Pickled Onions / Potatoes Chips(23€)

Pan-fried frog legs with garlic and parsley(28.90€)

Thin Avocado and Brown Crab Tart with Cocktail Sauce (28.90€)

Duck foie gras/ Grape Confit/Muscat Gel (28.90€)

Main Meals

Sea Bream Fillet / Thyme-Confit Eggplant / Yellow Bell Pepper Coulis / Olives (28.50€)

Free-range Chicken Supreme / Chorizo Cream Sauce (28.50€)

Roasted Duck Breast / Orange-Scented Maple Syrup (37€)

Braised Turbot Steak/Girolles/Côte de Jura (38€)

Pan-seared beef tenderloin with five-peppercorn blend/meat jus/ roasted shallots (38.50€)

Blue lobster from our coast, cooked in its shell, herb butter (73 €)

Sweetbreads sauted in a pan, crispy shallots (44 €)

Desserts

(Desserts should be ordered at the start of the meal)

Pistachio creme brulee with raspberry(12.50€)

Chocolate Panna Cotta, Crumble, Pears, Pear Sorbet (12.50€)

White Chocolate and Vanilla Entremet from Réunion Island/Praline Insert/Almond Milk Ice Cream (14.90€)

Red Berry Pavlova / Lemon-Basil Ice Cream (14.90€)

Trolley of 5 cheeses from the Region and Caseus (15.90€)



LE RESTAURANT DES ARTS - 80 rue de Paris – Le Touquet
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