

LE RESTAURANT DES ARTS

Culinary emotion at the heart of Le Touquet

Menu Signature – Des Arts

Appetizers

Starters

Pan-fried frog legs with garlic and parsley

Thin Avocado and Brown Crab Tart with Cocktail Sauce

Duck foie gras/Grape Confit/Muscat Gel

Main Meals

Roasted Duck Breast/orange-Scented Maple Syrup

Braised Turbot Steak/Girolles/Côte de Jura

Pan-seared beef tenderloin with five-peppercorn Blend/Meat Jus/ Roasted Shallots

Blue lobster from our coast, cooked in its shell, herb butter (supplement €37)

Sweetbreads sauted in a pan, crispy shallots (supplement €9.50)

Desserts

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

White Chocolate and Vanilla Entremet from Réunion Island/Praline Insert/Almond Milk Ice Cream

Red Berry Pavlova/Lemon-Basil Ice Cream

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

79.90 Euros (drinks no included)

