

# le Comptoir & la Table

## Oysters

Normandy oysters “Maison Vivier” N°3

Les 6 15.00 €                                      Les 9 22.50 €                                      Les 12 30.00 €

Specials “Gillardeau house” N°2

Les 6 30.00 €                                      Les 9 45.00 €                                      Les 12 60.00 €

## Our Truffle Toast...

Ideal for an aperitif

**Country bread, truffle oil, truffle shaving, fleur de sel** 19.00 €

## Cold Starters

Burrata, tomato cocktail, basil sorbet 23.00 €

Marinated salmon carpaccio 25.00 €

**Pink fir apple salad, langoustines, truffle shaving** 37.00 €

Rocket salad, artichokes and parmesan 15.00 €

**Lobster salad, girolle mushrooms and truffle shaving** 45.00 €

«Foie gras» terrine 27.00 €

**Beef carpaccio, parmesan and truffle shaving** 27.00 €

## Hot Starters

Roasted langoustines in salad, green asparagus 36.00 €

Pan-fried prawns, citrus butter 25.00 €

**Poached eggs, truffle cream and truffle shaving** 27.00 €

Pan fried « Foie gras », chutney of the moment 27.00 €

**Our specialities in truffle.**

A map of allergens is at your disposal. Net prices in euros, taxes and service included.

## Risotto

<b>Risotto with parmesan cream</b>	<b>21.00 €</b>
<b>Lobster risotto, truffle cream</b>	<b>45.00 €</b>
<b>Creamy truffle risotto and truffle shaving</b>	<b>39.00 €</b>

## Pasta

<b>Fresh tomato linguini and basil pesto</b>	<b>21.00 €</b>
<b>Truffle cream linguini, truffle shaving</b>	<b>39.00 €</b>
<b>Fresh tomato linguini, pan fried langoustines</b>	<b>46.00 €</b>

## Fishes

<b>Wild bass fillet, cream and truffle shaving, truffle linguini</b>	<b>48.00 €</b>
<b>Wild bass fillet, olive oil and lemon, pan-fried vegetables</b>	<b>39.00 €</b>
<b>Whole sole, truffle cream and truffle shaving, truffle linguini</b>	<b>52.00 €</b>
<b>Roasted whole sole, olive oil and lemon, mash potatoes</b>	<b>45.00 €</b>
<b>Prawns à la Provençale, pan-fried vegetables</b>	<b>31.00 €</b>
<b>Cod breast, homemade mash potatoes</b>	<b>29.00 €</b>
<b>Turbot fillet, truffle cream and truffle shaving, truffle linguini</b>	<b>45.00 €</b>
<b>Turbot fillet, garlic herb lemon butter, pan-fried vegetables</b>	<b>35.00 €</b>

## Meats

Veal chop, linguini and chanterelle sauce	34.00 €
<b>Veal chop, truffle sauce, mash potatoes, truffle shaving</b>	<b>42.00 €</b>
Rack of lamb , thyme jus, sauteed potatoes	35.00 €
Veal kidney, mustard sauce, homemade mash potatoes	26.00 €
Veal sweetbread, linguini and chanterelle sauce	39.00 €
<b>Hand cut Beef tartare with truffle, sauteed potatoes</b>	<b>33.00 €</b>
Fillet of beef with peppercorn sauce, sauteed potatoes	35.00 €
Truffle and duck liver chateaubriand steak, sauteed potatoes	43.00 €
<b>Hamburger with truffle, pan-fried foie gras, sauteed potatoes</b>	<b>35.00 €</b>
<b>Beef tagliata from “Comptoir”, parmesan and truffle</b>	<b>37.00 €</b>

All our meats are of French origin except lamb of Irish origin.

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## *Cheeses*

<b>Truffe Brie cheese, truffle shaving</b>	<b>15.00 €</b>
<b>Duo of Normand cheeses</b>	<b>12.00 €</b>
<b>Parmesan with honey</b>	<b>12.00 €</b>

## *Desserts*

<b>Chef selection of desserts with Champagne</b>	<b>21.00 €</b>
<b>Chef selection of desserts with coffee</b>	<b>14.00 €</b>
<b>Profiteroles</b>	<b>12.00 €</b>
<b>Super Baba with Rum</b>	<b>12.00 €</b>
<b>Thin apple tart, Vanilla ice cream</b>	<b>12.00 €</b>
<b>Suzette flambeed with Grand Marnier</b>	<b>12.00 €</b>
<b>Chocolate fondant, with vanilla light custard</b>	<b>11.00 €</b>
<b>Seasonal fruit served in a tuille basket</b>	<b>13.00 €</b>
<b>Mille-feuille vanilla chocolate</b>	<b>13.00 €</b>
<b>Tiramisu caramelized apples with Calvados</b>	<b>11.00 €</b>

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