























L' Elixir



To share...













- 10 € **The Trio**   
Tapenade, Tzatziki, Hummus
- 6.50 € **Dried sausage** pure pork 
Choice of 3 wholemeal flavours

Starters

- 16 € **Atlantic smoked salmon & toasts**   
Salade "mélange gourmand"
- 15 € **Chicken César Salade**       
Meat from Poland
Iceberg lettuce, Tomato, Breaded chicken, Smoked bacon, Parmesan shavings, Soft-boiled egg
- 15 € **Warm goat's cheese salad & toasts**   
Salade "mélange gourmand", red onions & nuts
- 16 € **Oxheart tomatoes, burrata and pesto sauce**         

Main courses


















Signature dish

- 25 € **Candied duck tacos à la française and panisse fries, meat from France**   
Wheat pancake, mustard sauce, rocket, shredded candied duck, onion
- 18 € **Arrabiata penne**  
- 21 € **Orecchiette with candied vegetables** 
- 19 € **Sea bass ravioli with sour sauce**     
- 26 € **Grilled 300g entrecôte steak, 12 days matured meat** 
maitre hotel butter and grilled potatoes
Meat from UK UE


Sides


- 6 € Green salad
Grilled potatoes
Buttered pasta
- 8 € Steamed Vegetables

Desserts

- 9 € **Caramel French toast and whipped cream**   
Brioche, homemade salted butter caramel, whipped cream
- 9 € **Red berries tiramisu**   
- 9 € **Chocolate cream fondant**      
- 9 € **Unstructured lemon verrine**    
- 1 scoop 3 € **Ice cream bowl** 
- 2 scoops 6 € Ice cream: Bourbon Vanilla, Dark Chocolate, Coffee, Rum Raisins
- 3 scoops 9 € Sorbet: Strawberry, Williams Pear, Sicilian Lemon, Blackcurrant, Raspberry

Children's menu

- 12 € **Chicken Tenderloins**    
Choice of syrup with water, grilled potatoes or buttered pasta

 Home made

 Lactose  Gluten  Poisson  Crustacé  Vin  Fruits à coques  Sésame  Oeufs  Soja  Cochon  Celeri  Mustard  Arachides
 Sulfites  Mollusque  Lupin

Open from Sunday to Thursday between 7:00pm to 9:30pm. Close Friday and Saturday. Net prices, service included