



5^e

SENS

RESTAURANT



Salads :

	Small	Large
Lentils Salad with Smoked Haddock and Smoked Salmon	10 €	14 €
Quinoa like a « Taboule » with Fresh Greek-Style Cheese, Seasonal Vegetables	8 €	12 €
Different kind of Texture of Tomatoes in a « Verrine »	10 €	
Watermelon and Mozzarella in a »Verrine », Skewer of Speck Ham	8 €	

Tartare :

Raw Charolais Beef Tartare, French Fries and Green Salad	14 €
Homemade Burger	18 €
(Bun's, Beef Meat, Fresh Goat Cheese, Artichokes, Walnut, Sorrel, Honey and Preserved Tomatoes)	

Pasta & Risotto :

Risotto of Morel Mushrooms and Sweet Garden Peas, with Pecorino Cheese	19 €
Saint Jean's Ravioli Gratinated with Local Cheese Cream	16 €
Wok of Shrimps with Fresh Ginger and Lime	17 €

Meats :

Rib of Beef « a la planche » (400grs)	28 €
Rib of Beef « a la planche » (1kg) to share	60 €
Grilled Sirloin Steak with Shallots Meat Juice, Homemade Mashed Potatoes	22 €



Golden Menu

2 dishes 24€

(Starter Main course or main Course Dessert)

3 dishes 32€

Different Kind of Texture of Tomatoes in a « Verrine »

Or

Cold Soup of Sweet Garden Peas and Shellfish

Or

Lentils Salad with Smoked Haddock and Smoked Salmon

Or

Starter of the Day

Wok of Shrimps, Fresh Ginger and Lime

Or

Grilled Sirloin Steak with Shallots Meat Juice, Homemade Mashed potatoes

Or

Saint Jean's Ravioli Gratiné with Local Cheese Cream

Or

Main Course of the Day

Pistachio « Financier » Cake, Raspberries with White Chocolate Pastry Cream

Or

Black Chocolate « Guayaquil » Soft Cake, Raspberry Sherbet

Or

Citrus Fruits Soup, Lightly Spiced, Basil Small Tea Cake

Or

Dessert of the Day

Our List



Starters

Starter of the Day	10 €
Watermelon and Mozzarella in a « verrine », Skewer of Speck Ham	8 €
Terrine of Eggplant and Piquillos, Tomatoes and Vinegar Dressing	9 €
Different Kind of Texture of Tomatoes in a « verrine »	10 €
Cold Soup of Sweet Garden Peas and Shellfish	10 €
Lentils Salad with Smoked Haddock and Smoked Salmon	12 €
« Cœur de Bœuf » Tomatoes Stuffed With Burratina Cheese and Vegetables Tartare	14 €
Homemade Pesto with Basil, Tomatoes Sauce	
Liver of Duck, Orange and Kumquat Citrus Chutney, Gingerbread Toasts	15 €

Main Courses

Main Course of the Day	18 €
Wok of Shrimps with Fresh Ginger and Lime	17 €
Fillet of Sea Bream, Corn Purée, Morel Mushrooms Sauce	22 €
Stick of Salmon with Spiced Crust, Homemade Basil Mashedpotatoes, Asparagus Cream	22 €
Grilled Sirloin Steak, Shallots Meat Juice, Homemade Mashedpotatoes	22 €
Chop of Pork with Sage Herb and Thyme, « Tarbais » White Kidney Beans with Tomatoes	24 €
Land and Sea Plate :	24 €
Squid and Poultry Cooked with Parsley and Garlic, « Vénéré » Rice like a Risotto	

Our List



Cheese

Regional & Local Cheese Plate 12 €

Desserts

Dessert of the Day 7 €
Citrus Fruits Soup, Lightly Spiced, Basil Small Tea Cake 8 €
Black Chocolate « Guayaquil » Soft Cake, Raspberries Sherbet 8 €
Pistachio « Financier » Cake, Raspberries with White Chocolate Pastry Cream 9 €
Homemade »Chartreuse Verte » Icecream, Chocolate Chips 10 €
Seasonal Fresh Fruits Salad, Raspberry Sherbet 7 €
Sherbet and Icecream 8 €
Coffe, Chocolate, Salted Butter Caramel, Vanilia, Yoghurt, Chewy Nougat
Lemon, Strawberry, Raspberry, Passion Fruit, Pineapple, Blood Orange

Child Menu 12 €

Chopped Beef

Or

Thick of Codfish

Or

½ Main Course of the Day
filling French Fries or Vegetables

Ice Cream

Or

Chocolate Soft Cake