

Petit Ses Rotges

“Amuse bouche”

*Duck foie gras medallion
with homemade fig jam and toasts*

*Pan-fried skate in saffron sauce
with small vegetables*

Vanilla and black currant “Vacherin” with raspberry sauce

Homemade “petits fours”

... 64,00 €



Ses Rotges Gourmet

“Mise en bouche”

*Warm crayfish tails salad
with fresh duck foie gras carpaccio*

Turbot fillet, mustard sauce and vegetables “julienne”

Small sorbet served with its alcohol

*Roast pigeon breast with pan-fried foie gras scallops,
grapes and small spinach salad*

Sweet “Amuse Bouche”

Dessert of your choice

Homemade “petits fours”

... 95,00 €

This menu is a set menu for the table

Our starters

*Warm flake skate salad with balsamic vinegar
and homemade lemon marmalade ... 16,95 €*

Duck foie gras medallion with homemade fig jam and toasts ... 24,95 €

The gourmet's salad ... 25,45 €

The Chef's homemade pâté ... 17,25 €

Our soups

Fish soup with garlic croutons ... 23,75 €

Cream of courgette soup served cold or hot ... 16,75 €

Our Fish

Fillet of John Dory grilled with fennel and "provençal" vegetables ... 34,75 €

Pan-fried skate in saffron sauce with small vegetables ... 23,75 €

Turbot fillet, mustard sauce and vegetables "julienne" ... 32,75 €

Pan-fried scallops with fennel juice and runner beans "julienne" ... 29,50 €

Our meats

Beef medallion with green pepper corn sauce ... 31,25 €

Rack of lamb with small vegetables ... 29,75 €

*Roast pigeon breast with pan-fried foie gras scallops,
grapes and small spinach salad ... 37,75 €*

Steak tartare ... 28,75 €

Our desserts

Apple "crêpe" flambéed with Calvados Père Magloire and raspberry sauce ... 13,25 €

Iced soufflé of majorcan "hierbas secas" liqueur ... 12,75 €

Vanilla and black currant "Vacherin" with raspberry sauce ... 10,75 €

Black chocolate soufflé with pineapple sorbet ... 12,75 €

Homemade sorbets