



STARTERS

- (1) Duck magret carpaccio with Foie gras shavings and Truffle oil
16,50€
- (2) Avocado tartare with prawns and smoked salmon
15,50 €
- (3) Fish soup and its garnish
12,00 €
- (4) Sea bream carpaccio with truffle
17,50 €
- (5) Homemade paté with fig jam
11,50 €
- (6) Foie Gras marinated in Sauternes wine
21,00 €
- (7) Poached egg on artichoke and bearnaise sauce
12,50 €
- (8) Prawn ravioli in saffron sauce
16,50 €
- (9) Sweetbreads ravioli in truffle cream
16,50 €
- (10) Frog legs provencale
15,50 €
- (11) Foie gras sauteed with forest fruits sauce
23,00 €
- (12) Confited artichoke, Serrano and truffle sauce
14,50 €

FISH

- (13) Flambeed prawns with Whisky
23,00 €
- (14) Rodaballo fillet with mousseline sauce
29,00 €
- (15) Sea bream fillet on leek fondue and dill sauce
19,50 €
- (16) Scallop on apple brunoise and vermut sauce
28,00 €
- (17) Cod loin on mashed potatoes and seafood sauce
26,00 €



Vanilla Garden
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MEAT

(18) Pork cheek from Bordeaux
19,50€

(19) Tournedos Rossini
28,00 €

(20) Chateaubriand with Béarnaise sauce
28,00 €/pp (min 2 persons)

(21) Milk-fed Veal kidneys with old mustard sauce
18,50 €

(22) Milk-fed Veal sweetbreads with morels sauce
23,50 €

(23) Confit suckling pig on mashed potatoes in truffle juice
23,50 €

(24) Duck magret with Palma honey
21,50 €

(25) Lamb's leg at low temperature cooking with honey and rosemary juice
26,00 €

(26) Rack of lamb in its rosemary juice
28,00 €

(27) Beef tartare with fries and salad
19,50 €

(28) Beef tenderloin with pepper sauce
26,50 €

(29) Deer sirloin in Grand Veneur sauce
29,00 €

CHEF DAMIEN'S 5-COURSE TASTING MENU

64.00 €/PP



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(24) Duck magret with Palma honey
21,50 €

(25) Lamb's leg at low temperature cooking with honey and rosemary juice
26,00 €

(26) Rack of lamb in its rosemary juice
28,00 €

(27) Beef tartare with fries and salad
19,50 €

(28) Beef tenderloin with pepper sauce
26,50 €

(29) Deer sirloin in Grand Veneur sauce
29,00 €

CHEF DAMIEN'S 5-COURSE TASTING MENU

64.00 €/PP



In compliance with Regulation (EU) no.1169/2011 on Food information provided to the consumer, this establishment has available for consultation the information regarding the presence of allergens in our products.

Contact our staff for more information.

Vanilla Garden
* * * * HOTEL



STARTERS

- (1) Duck magret carpaccio with Foie gras shavings and Truffle oil
16,50€
- (2) Avocado tartare with prawns and smoked salmon
15,50 €
- (3) Fish soup and its garnish
12,00 €
- (4) Sea bream carpaccio with truffle
17,50 €
- (5) Homemade paté with fig jam
11,50 €
- (6) Foie Gras marinated in Sauternes wine
21,00 €
- (7) Poached egg on artichoke and bearnaise sauce
12,50 €
- (8) Prawn ravioli in saffron sauce
16,50 €
- (9) Sweetbreads ravioli in truffle cream
16,50 €
- (10) Frog legs provencale
15,50 €
- (11) Foie gras sauteed with forest fruits sauce
23,00 €
- (12) Confited artichoke, Serrano and truffle sauce
14,50 €

FISH

- (13) Flambeed prawns with Whisky
23,00 €
- (14) Rodaballo fillet with mousseline sauce
29,00 €
- (15) Sea bream fillet on leek fondue and dill sauce
19,50 €
- (16) Scallop on apple brunoise and vermut sauce
28,00 €
- (17) Cod loin on mashed potatoes and seafood sauce
26,00 €



Vanilla Garden
* * * * HOTEL



MEAT

(18) Pork cheek from Bordeaux
19,50€

(19) Tournedos Rossini
28,00 €

(20) Chateaubriand with Béarnaise sauce
28,00 €/pp (min 2 persons)

(21) Milk-fed Veal kidneys with old mustard sauce
18,50 €

(22) Milk-fed Veal sweetbreads with morels sauce
23,50 €

(23) Confit suckling pig on mashed potatoes in truffle juice
23,50 €

(24) Duck magret with Palma honey
21,50 €

(25) Lamb's leg at low temperature cooking with honey and rosemary juice
26,00 €

(26) Rack of lamb in its rosemary juice
28,00 €

(27) Beef tartare with fries and salad
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