



Le Toiny

ST-BARTH  
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## Le Menu

€ 125

Wine Pairing

+ € 65

Chef Jarad McCarroll has created a menu to offer the best of Le Toiny.

Sit Back, relax and enjoy these culinary delights.

Please note that the whole table must opt for this menu.

### Sourdough Waffle

Champagne Perrier-Jouët

### Local Fish Tartare

Chablis William Fèvre, Chardonnay 2017

### Tree of Life

Clos Henri, N. Zealand, Sauvignon 2014

### Chicken or Tuna

Rully, J. Drouhin, Bourgogne 2016 ou  
Chassagne Montrachet JM Morey,  
Chardonnay 2015

### Chervil Lemonade

### Exotic Fruits

Château Roumieu, Sauterne 2014

## Snacks

**Chicken Skin Sandwich** € 9

Crisp Chicken Skin | White Sauce | Hazelnut

**Sourdough Waffle** € 12

Truffle | Comté

**Potato & Parmesan** € 11

New Potatoes | Parmesan | Baby Gem

## Starters

**Pea Soup** € 23

Egg Yolk | Herbs

**Foie Gras** € 31

Foie Gras | Pineapple | Pistachio

**Octopus** € 27

Garlic | Bacon Jam | Jalapeno

**Local Fish Tartar** € 26

Lemon | Horseradish | Dill

**Lobster Ravioli** € 32

Shellfish Broth | Onion

## Mains

**Celeriac Steak** € 36

Brown Butter | Hazelnut | Truffle

**Mahi - Mahi** € 35

Broccoli | Lemon | Toasted Seeds

**Beef Filet** € 58

Smoked Beetroot | Onion | Chive

**Tuna** € 37

Carrot | Ginger | Sauce Americane

**Chicken** € 36

Cauliflower | Mushroom | Thyme

## It Classic

**Truffle pasta** € 55

Tagliatelle | Parmesan | Truffle

