









LE TOINY




restaurant

STARTERS

LOBSTER 'EMULTION'  	32
Bisque Foam, Samphire and Crostini	
CURED WAHOO 	28
Cucumber, Apple, Dill and Taramasalata	
PRAWN TORTELLINI	29
Charred Octopus, Fennel, Sweet Lemon and Dashi	
MUSHROOM & JERUSALEM ARTICHOKE TART  	28
Smoked Egg Yolk, Persillade and Ewes Milk Cheese	
DUCK SALAD   	36
Smoked Breast & Confit Leg, New Potatoes, Green Beans, Walnuts, 63° Egg and Truffle Pesto	






HOME-MADE PASTA

Starter / Main

CAVATELLI 	26/36
Chorizo, White Wine, Green Olives, Red Peppers, Mushrooms and Spinach	
LINGUINI  	22/32
Pesto Trepanese, Semi Dried Tomatoes, Basil and Aged Parmesan	
RISOTTO	40/54
Fresh Black Truffle with Aged Parmesan Foam and Guanciale	










LEGENDE

	Gluten Free
	Celeri
	Garlic / Onion
	Anchovy
	Peanuts / almonds / nuts / seeds

	Vegan
	buckwheat
	Salad dressing
	Bisque
	Chicken consomme

MAINS

Fish

MAHI MAHI 	44
Textures of Cauliflower, Capers & Raisin Purée, Sea Herbs and Caribbean Spiced Sauce	
FILLET OF RED SNAPPER  	42
Calamari, Sauce Vierge, Courgette and Pearl Onions	
LOCAL LOBSTER   	12/100G
Peas, Green Asparagus, Aged Lardo, Almonds and Vanilla scented Bisque	
DOVER SOLE MEUNIÈRE  	75
Buttered New Potatoes and Broccolini	
SCALLOPS 	45
Fricassée of White Asparagus, Mussels, Shitake and Persillade	

Grilled Meats

Each is accompanied with chips and salad, as well as your choice of sauce

HALF/WHOLE RED LABEL CHICKEN 	48/80
250G SNAKE RIVER WAGYU BAVETTE 	64
180G BEEF FILET 	58
SLOW COOKED VEAL RIBEYE 	48
KURABUTA PORK CUTLET 	46

SAUCES:

Café de Paris Butter  

Roquefort and Walnut Butter  

Jus Gras 

Green Peppercorn Jus 

Red Wine Jus 

Foie Gras Sauce (€8 Supplement) 

Smoked Beetroot Ketchup

DESSERTS

DUO OF VALRHONA CHOCOLATE	18
Carrot & Tonka Bean	
EXOTIC FRUIT	17
Roasted Pineapple, Mango, Passionfruit, Coconut & Meringue	
“PEANUT BUTTER & JELLY”	18
Textures of Peanut & Raspberry	
BLACKCURRANT & YOGHURT	16
Textures of Blackcurrant, Yoghurt, Lemon & Sable Breton	
MUSCAVADO FINANCIER	24
Grilled Pear, Treacle, Black Truffle and Truffle-Honey Ice-cream	

all prices in euros, taxes included