



C A P E S T E L
* * * * *

La Table de Patrick Raingeard

Starters

Atlantic blue lobster, <i>In chilled consomme and celery</i>	38€
Pan-fried duck foie gras, <i>With melon and beetroots</i>	32€
Gamberoni from Genova Golf with “Esturgeonnaire” Caviar, <i>Pineapple carpaccio</i>	48€
Zucchini flowers stuffed with ricotta-curry, <i>Coco milk, olive oil sorbet</i>	35€

Vegetarians

Organic egg with cepe mushrooms and pumpkin pot	38€
Autumn vegetables spicy froth, smoked over beech wood	32€

Fish & Shells

Wild Sea bass, (For 2 persons) <i>In salt crust with thyme, flamed, “verrière” of vegetables</i>	68€/pers
Mediterranean grouper with sesame seeds, <i>Just caramelized with soy and lemon, hot and cold vegetables</i>	48€
Roasted monkfish “cassolete” with white beans <i>Raw artichoke heart “poivrade” with Iberian chorizo</i>	52€
Red scorpion fish with light aniseed emulsion, <i>Smoked young leeks, small potatoes with “parsley and clam juice”</i>	52€

***For allergies or intolerances, please let us know by early service**

Prices are net and include taxes and service
Checks are not accepted



C A P E S T E L

* * * * *

Meats

Organic farmer chicken breast from Challans, (For 2 persons) <i>With truffles from Burgundy, ginger and lemon</i>	54€/pers
French Charolais beef roasted fillet in “Los Boldos” wine sauce, <i>Chanterelle mushrooms and young turnips</i>	48€
Quercy grilled lamb fillet with slow roasted tomatoes and fresh garlic, <i>Mixed colored cabbage</i>	48€
Heart of suckling veal chop from Corrèze, <i>Hazelnuts from Piemonte, pears and salsify, creamy pumpkin from Nice</i>	56€

Cheeses

Selection of cheeses from Hervé Mons by Ph. Caillouet	21€
Espuma of fresh goat cheese with candied lemon from our garden <i>Focaccia with “garrigue” flavors</i>	21€

Desserts

*Cooking is an art and like all art, it requires patience...
Order your dessert before the meal.*

Mille-feuille in hive shape with wild strawberries, <i>Madagascar vanilla cream, verbena sorbet</i>	23€
Dark chocolate Ezasque pebble and cactus	23€
Traditional “almond milk” soufflé, <i>Vine peach and sage sorbet</i>	23€
Apricot in “C”, <i>Coconut sorbet</i>	23€
Selection of homemade ice creams and sorbets	18€

Menu “Simplicity” (weekly on lunch time, excluding bank holidays)

<i>* 2 flavors: starter, main course or main course, dessert</i>	49€
<i>* 3 flavors: starter, main course and dessert</i>	59€

Patrick Raingard’s discovery menus

<i>* Tasting Menu</i>	120€
<i>Wine Matching 4 glass (10cl) of wine select by the sommelier</i>	60€
<i>* Inspiration Menu(dinner only)</i>	150€
<i>Wine Matching 6 glass (10cl) of wine select by the sommelier</i>	80€

The same menu will be served to the table

Prices are net and include taxes and service
Checks are not accepted