



HÔTEL VILLE D'HIVER  
ARCACHON

**STARTERS**

Tomato and Parmesan/Echalotes and Roquefort, in "Tatin" style	<i>(depending on the season)</i>	12 €
Tartar of "Bassin" ( <i>white fish tartar</i> )		14 €
Sauteed Shrimps		13 €
Smal Squids with Chorizo		13 €
Oysters from Laban 6 - 9 - 12		12 € - 18 € - 24 €
Hot Oysters from Laban		+ 2 €
Tomato with burrata	<i>(depending on the season)</i>	18 €
Terrine de fois gras mi-cuit		22 €
Semi-cooked Foie Gras terrine		18 €
Green Asparagus, Perfect egg and pan-fried Foie Gras		22 €
Roasted and Larded Camembert		13 €
Roasted Razor Clams		12 €

**MEAT**

Côte de Boeuf ( <i>2 persons</i> )		85 €
Beef Tartare		20 €
Angus Lank		24 €
Piece of Beef with Pepper sauce		28 €
Sweetbreads		30 €
Veal Kidneys		22 €
Iberic "Pluma" ( <i>Iberic pork meat</i> )		37 €
Angus Entrecôte (Rib steak)		30 €
Veal Liver		25 €

**FISH**

Monkfish in "Armoricaïne" style		28 €
Seabass		45 €
Albacore Tuna Steak in "Rossini" style		33 €
Grilled piece of Hake with Garlic		24 €
Sole	<i>(depending on the size)</i>	35 € / 45 €
Crumble of Maigre ( <i>white fish</i> )		28 €
Cod with Truffle Oil		30 €

**DESSERTS**

Canelés in « <i>Profiterole</i> » Style		11 €
Tarte Tatin		10 €
Chocolate Lava cake		9 €
Lemon Meringue Pie	<i>(depending on the season)</i>	11 €
New-Yorker Cheese Cake		10 €
"Dame Blanche" ice cream		9 €
Chocolat/Cofee/Caramel "Liégeois" Ice cream		9 €
Cheese Assortment from « <i>Souris Fromagères</i> »		13 €
Strawberry soup	<i>(depending on the season)</i>	10 €

*Our menu could change depending on season and supplying*