



LA MAISON DE L'ÎLE

GOURMET

9 a.m.

THE CHEF'S
PLAYGROUND



APPETIZERS

- *Mimosa quail eggs* — Nordic shrimps & microgreens salad.
- *Bruschetta* — red and yellow cherry tomatoes & basil.
- *Breton* — pork and veal churned with duck fat.
- *Poultry-lever mousse* — blueberry brandy & candied orange zest.
- *Grilled mini sandwich* — mozzarella, spinach, bacon & asparagus.
- *Houmous* — Syrian white beans & grilled pita.
- *Duck breast skewer dried and smoked* — breaded balls of mozzarella, cherry tomatoes & basil.
- *Remembrance of Diane Juster* — half-goat labneh cheese toast, aged cheddar, cucumber & bacon.
- *Royal trout canape* — « Canape of the year 2017 » from one of the best caterers in London: Rocket Food.
- *Lilliputian runny omelet* — quail eggs & italian truffle.

STARTERS

- *Morning smile* — island asparagus and gravlax salmon.
- *Salty panna cotta* — feta & red pepper coulis.
- *Salad* — chicory & dried duck.
- *Tartar* — smoked salmon, avocado & microgreens.
- *Verrine* — cucumber, smoked salmon, jelly & lemon whipped cream.
- *Verrine* — cucumber mousse, goat cheese, walnuts & cherry tomatoes.
- *Verrine* — celery, blue cheese & apples.
- *Verrine* — cauliflower & gorgonzola cold cream.
- *Mini buckwheat pancakes* — bone-in ham, asparagus & aged cheddar.
- *Carpaccio* — Scallops, beets & colored radishes.

OEUFS

- *The Love Nest* — by chef Julia Sedefdjian, Baieta, Paris.
- *The flavor of the woods* — from chef Gilles Guegon of the Vieux Puits, Fontjouceuse.
- *The Lemuel Bénédicte* — created in 1792, by maître d'hôtel Oscar Tschirky, Waldorf Astoria, New-York.
- *The Norman-style casserole* — from the chef Laurent Kleczewski, Le Colombien, Offranville.
- *The Quebec tartiflette casserole* — from your favorite chef, Île d'Orléans.
- *Egg mayo* — by chef Sébastien Devos, 2021 world champion of the Rôtisserie d'Argent, Paris.
- *The soft-boiled egg on its crispy nest* — by chef Samuel Albert, Les Petits Prés, Angers.
- *The Florentine egg* — by chef Philippe Echebest, Le Quatrième Mur, Bordeaux.
- *Warm and cold maple syrup egg* — by chef Alain Passard, L'Arpège, Paris.
- *The poached egg in a casserole* — by chef David Rathgeber, L'Assiette, Paris.
- *The Vip* — Three Michelin star Florentine egg from Frédéric Anton, Le Jules Verne, Paris.

DESSERTS

- *The artist's canvas* — Vanilla Greek yogurt panna cotta & berry coulis.
- *The small bite of the queen* — puff pastry stuffed with seasonal fruit whipped cream.
- *The chiboust cream gratin* — your favorite chef's secret recipe.
- *The full field rosette* — strawberry carpaccio, garden basil & balsamic reduction.
- *The cannoli revisited* — fried pancakes, pistachios & candied orange zest.
- *The salad* — strawberries & bocconcini.
- *Napoléon* — Layers of fried tuiles, whipped cream & berries.
- *The rustic skillet pie* — apples & cinnamon.
- *The salami* — chocolate, pistachios & mint.
- *The salty-sweet island* — strawberries & heirloom cherry tomatoes.

MOCKTAILS

- *The margarita* — lime & cranberry
- *Clémence's rosé lemonade*
- *The Summer Solstice* — by mixologist Jako Cristofaro
- *The improvised Bloody Caesar* — by Marilou
- *Lemonade* — by Anne & Stéphane
- *Sour* — grapefruit & rosemary
- *White sangria* — pear & apples
- *Yves' creamy mimosa*
- *The mojito* — mango & mint
- *The sparkling* — grapefruit & blackcurrant

BEVERAGES

- *Milk coffee bowl*
- *Nespresso*
- *Espresso*
- *Hot chocolat*
- *Double espresso*
- *Tea*
- *Cappuccino*
- *Herbal tea*
- *Bodum*
- *Yerba mate*

Everything was prepared in house, with passion. Now is the time to taste it and treat yourself!