

# Petit Barrail



## STARTERS

14€

### TOMATOES SALAD,

*Burrata foam, achoiaide and grilled bread*

### SEA BASS TARTAR,

*Cèleri rémoulade, citrus fruit and vegetable pickles*

### CUCUMBER AND GREEN PEAS GASPACHO,

*Ricotta with Arberquina lemon olive, iced cottage cheese*

### BEEF CAPACCIO CANNELLONI,

*Goat Cheese and condiment*

### TODAY'S SPECIAL STARTER

## MAIN COURSES

22€

### ROASTED "KINTOA" PORC

*cooked at low temperature, potato foam thyme and garlic juice*

### HAKE STEACKS,

*Roasted with parsley butter, virgin piquillos and glazed turnip*

### DUCK PARMENTIER,

*Sweet potatoe and mesclun salad*

### POLLACK CONFIT

*Carrot mash with cumin*

### TODAY'S SPECIAL MAIN

## DESSERTS

10€

### ILE FLOTTANTE

### LEMON MERINGUE TART

### CRUNCHY POM'

### MARIGUETTE STRAWBERRY CAKE

### TODAY'S SPECIAL DESSERT

Starter, Main or Main. Dessert 29€  
Starter. Main . Dessert 34€

All our meats are from France and U.E  
All our prices are nets.