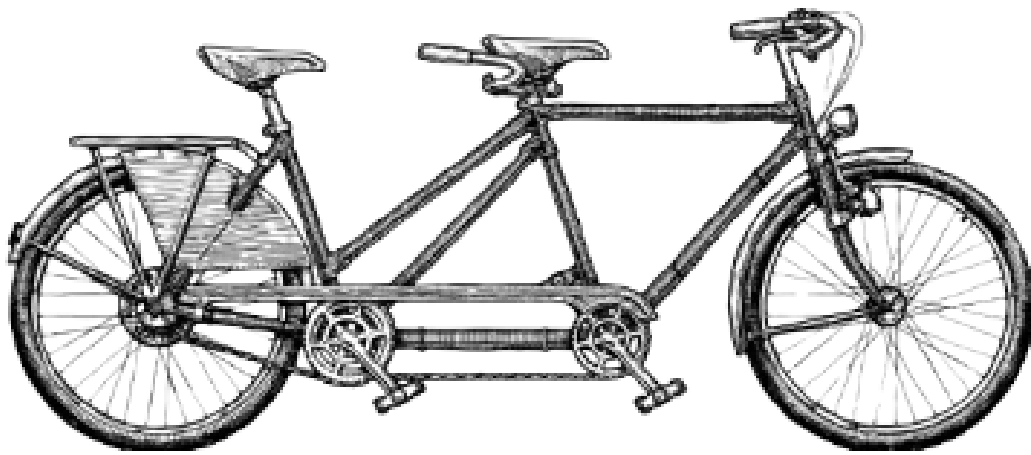


Le tandem

French Restaurant & Boutique Hotel

In cycling, a tandem is a bicycle designed for two riders, both contributing to the journey, each reliant on the other for balance and momentum.



*This concept mirrors the foundation of our French restaurant
— a union of two that cannot work without one another :
Laurent & Marie.*



A la carte - Starters

Le Tandem salad	270
<i>baby spinach with dried cranberries and smoked salmon</i>	
Artichoke cups	260
<i>artichoke hearts filled with avocado and smoked salmon</i>	
Camembert delight	295
<i>hot camembert with honey</i>	
Fish carpaccio	240
<i>fish of the day drizzled with olive oil and lemon juice</i>	
Beef carpaccio	245
<i>sliced beef with rocca salad, basil and parmigiano</i>	
Undergrowth feeling	240
<i>mushroom tartare with candied tomatoes and olive oil</i>	
Buttery scallop	360
<i>scallops with lemon and butter</i>	
Assiette du potager	270
<i>cold ratatouille nd topped with goat cheese</i>	
Onion soup	190
Fish soup	190

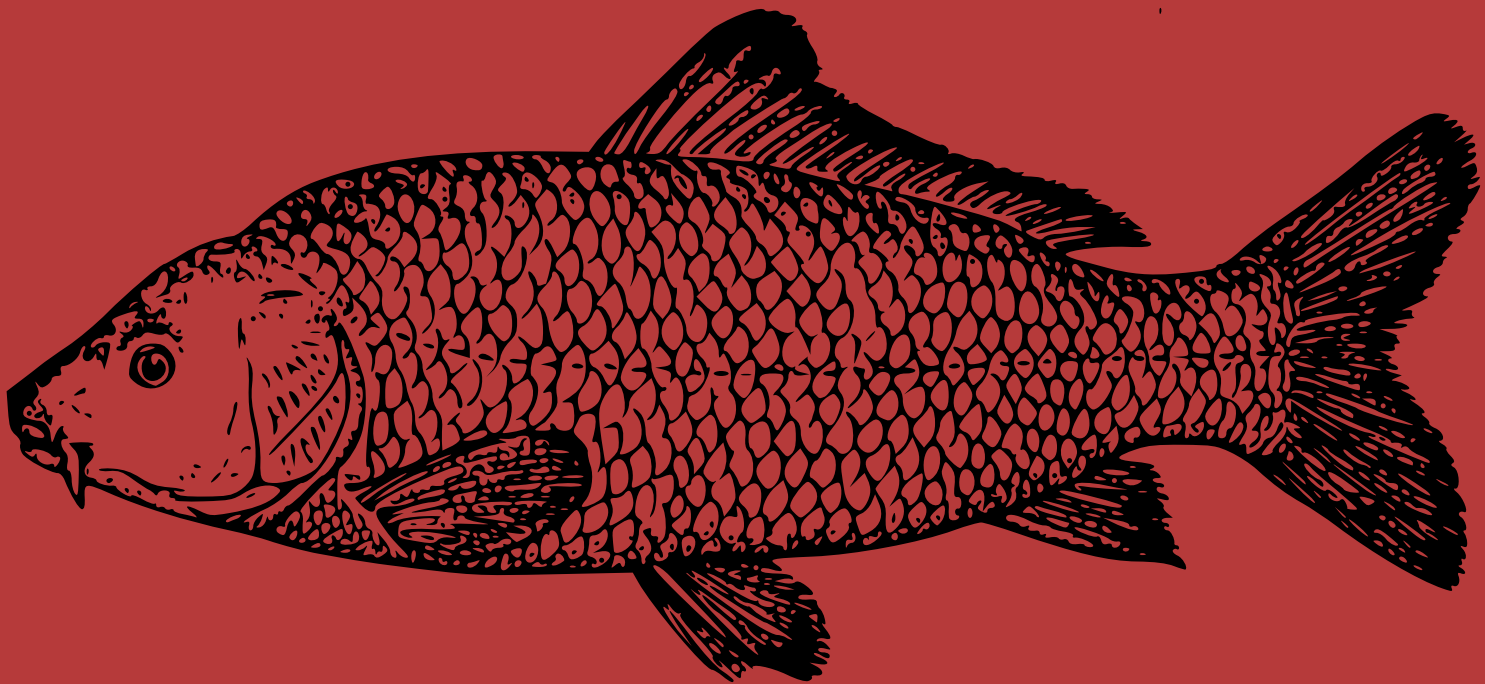


A la carte - Meat

7 hours feast	400
<i>7 hours roasted lamb shoulder</i>	
Saucy pork	370
<i>smoked pork with a mustard sauce</i>	
Beef tartare	360
<i>raw beef with spices & homemade sauce</i>	
Argentinian beef fillet	400
<i>Argentinian beef fillet with sauce of choice</i>	
Infused beef	420
<i>sliced beef with a creamy cognac sauce</i>	
Black pudding	340
<i>French black pudding with apples & potatoes</i>	

A la carte - Sides

Mashed potatoes
Sautéed potatoes / green beans / vegetables
Gratin dauphinois
French fries



A la carte - Fish & Seafood

Smoked haddock	380
<i>smoked haddock with a lemon cream sauce</i>	
Rolled sole	340
<i>sole meunière with a lemon sauce</i>	
Citrus grouper	330
<i>grilled grouper with olive oil and citrus</i>	
Deep in red	330
<i>red mullet with a French tomato sauce “à la provençale”</i>	
Rosemary prawns	410
<i>grilled rosemary lobsters</i>	
Plancha lobster	400
<i>grilled lobster tails</i>	
Bouillabaisse	390
<i>French mixed seafood boil</i>	



A la carte - Desserts

Caramel custard	190
<i>French caramel custard with caramelized sugar</i>	
Crêpes trio	190
<i>crêpes with chocolate spread, sugar and salted butter caramel</i>	
Chocolate cake	195
<i>gluten free chocolate cake with vanilla ice cream</i>	
Exotic touch	185
<i>gluten free coconut cake</i>	
Tarte fine aux pommes	200
<i>French apple pie</i>	
Chocolate mousse	200
<i>French airy chocolate mousse</i>	
Homemade sorbets	200
<i>passion fruit, lemon, soursop</i>	