

le
Comptoir
& la Table

1 quai de la Marine

Deauville

Our Oysters

Normandy Oysters "Maison Vivier" N°3

6

9

12

Idéal for an Apetizer

Country Bread, Truffle oil and Truffle Shaving, fleur de Sel

Our Starters

Cold :

Marinated Artichokes with Salad and Parmesan cheese

Pink fir Apple Salad, Langoustines, Truffle shaving

Scallops Carpaccio, Lemon dressing

Lobster Salad, Girolles Mushrooms and Truffle shaving

Terrine de Foie gras

Scallops Carpaccio, Truffle dressing and Truffle shaving

Hot :

Poached Eggs, Truffle cream and Truffle shaving

Pan-fried Foie gras, Chutney of the moment

Truffle Soup and roasted Langoustines

Duo of Scallops, Pan fried and Carpaccio on a Truffle toast

Our specialities in Truffle

A list of allergens it as your disposition on the last page. Net prices in euros, taxes and service included

Our Risotto and Pasta

Lobster Risotto, Truffle cream

Risotto, Parmesan cream

Truffle Risotto, Truffle shaving

Scallops Risotto, Truffle cream

Foie gras cream Linguini

Truffle cream Linguini, Truffle shaving

Our Fishes

Sole Fish prepared with Truffle sauce and Truffle shaving, Truffle Linguini

Sole Fish prepared with Olive oil and Lemon, Mash Potatoes

Sea Bass Fillet with Truffle sauce and Truffle shaving, Truffle Linguini

Sea Bass Fillet with Olive oil and Lemon, Vegetables

Cod Fish with Truffle sauce and Truffle shaving, Truffle Linguini

Cod Fish with Olive oil Lemon and Basilic, Mash Potatoes

Pan Fried Scallops with Vegetables

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Our Cheeses

Truffle Brie cheese, Truffle shaving
Normand cheeses selection
Cheeses selection of Le Comptoir

Our Meats

Veal Chop, Truffle sauce, Mash potatoes, Truffle shaving
Veal Chop, Girolles mushrooms sauce, Linguini
Rack of Lamb, Thyme sauce, Mash Potatoes
Veal Sweetbread, Linguini, Girolles Mushrooms sauce
Veal kidney, Mustard sauce, Mash Potatoes
Hand cut Truffle Beef Tartare, Sauteed Potatoes
Beef Fillet, Pepper sauce, Sauteed Potatoes
Châteaubriand Rossini, Sauteed Potatoes
Truffle Burger with Pan-fried Foie gras, Sauteed Potatoes

Our Desserts

Champagne with Chef selection of desserts
Coffee or Tea with Chef selection of desserts
Home made Profiteroles
Baba flambeed with Rum
Tulipe of Seasonal fruits Salad
Thin Apple Tart, Vanilla Ice cream
Suzette Crepes flambeed with Grand Marnier
Chocolate Fondant, Vanilla Ice cream
Mille-feuille with Vanilla cream
Nougat Glacé with Red fruits coulis

Ice Cream

1 Scoop

2 Scoops

3 Scoops

vanilla, coffee, chocolate, pistachio, barbe à papa, caramel, grand Marnier
pin Apple, lemon, apple, raspberry, clémentine

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Origin of our meats: France, except lamb from Irish

Our specialities in Truffle

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List of allergens
In the order, page per page

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- 1. gluten
- 2. fish
- 3. crustacean
- 4. egg

- 5. tree nuts
- 6. mustard
- 7. shellfish
- 8. soy

- 9. sulfite
- 10. sesame
- 11. céleri
- 12. lupins

- 13. milk
- 14. peanuts