

LMB

CELEBRATING SHARING

SPRING/
SUMMER



18

Cuisine – Well-being - Pleasure - Sharing

BIARRITZ

www.tonichotel-biarritz.com/fr
Insta : LMB restaurant

TONIC *Fine Dining*

TONIC *Lunch Bar*

TONIC *Brunch*

TONIC *Detox Juice*

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Chef
Rémi Le Bretton

17/04/2018

Salads

- Caesar salad Small 12 € / Large 15 €
- Baby squid and king prawns *sautéed* with vegetables Small 13 € / Large 16 €
- Spinach shoots and raw and cooked vegetables (vegetarian) Small 13 € / Large 16 €
- Supplement of vegetables or french fries 4 €

Hamburgers

- Classic burger: beefburger, tomato, lettuce, belly pork, cheddar 17 €
- Vegetal burger with vegetables and bulgur wheat, parmesan shavings (vegetarian) 16 €

Starters

- Plate of Bayonne «Ibaïama» ham, tomato pesto 14 €
- Rosette of melon, cherry tomatoes, cecina with mozzarella di bufala and basil (Cecina: cured beef) 12 €
- Home-made Foie gras, french bread toasted in truffle oil, creamy artichoke 12 €
- Canapé of semi-cooked foie gras 11 €
- Crispy parcel of giant prawns with mint, mango tartare and cardamom avocado 12 €
- Cold, fresh soup of the day and bruschetta 9 €
- *Comme une pizza : galette de sarrasin aux gambas, bulots et chipirons poêlés, fondue d'oignon tomaté à l'ail et persil* 13 €

Fish dishes

- Roasted blue lobster, Armorican sauce, Valencia rice with tarragon and sundried tomatoes 38 €
- Poached cod, cooked in port, mashed potato with duck scratchings and shellfish 22 €
- Pan-fried gambas and baby squid in shellfish butter, linguine and caponata of aubergines and basil 24 €
- Glazed salmon, smoked and infused with roasted sesame, crushed wheat and wok-sautéed vegetables 22 €

Price in € including tax, service included

Meat dishes

- Grilled pork ribs, slightly flavoured in a tomato stock, mozzarella cheese naan bread, seared almond courgettes 22 €
- Hand-chopped raw beef fillet tartare, french fries 19 €
- Chicken supreme smoked with herbes de Provence and then roasted, skewer of grilled vegetables and potato croquettes with peanuts, tartar sauce 22 €
- Roasted beef fillet, bordelaise sauce, dauphine potatoes and broad beans cooked in a barigoule broth 26 €
- Linguine with aubergine and basil caponata (vegetarian) 28 €

Cheese

- Farmhouse ewe's cheese served with black cherry jam 6 €

Dessert

- Caramelized Catalan cream sprinkled with red fruits, crispy arlette with pine nuts 6 €
- *Sabayon vanillé aux fruits de saison, brisure de biscuit shortbread* 7 €
- *Gâteau basque chocolat, crème anglaise, sorbet cerise* 6 €
- Brittany biscuit with fresh raspberries, light mascarpone mousse, pistachio ice cream 6 €
- Selection of homemade ice-cream and sorbets, choice of coulis: caramel, vanilla or chocolate 7 €
- Baba burger with rum and poached pineapple, vanilla chantilly, coconut milkshake 7 €

Soup of the day

9 €

Starter of the day

9 €

Main dish of the day

16 €

Dessert of the day

6 €