

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 :

Rocket Salad, marinated Artichokes and Parmesan cheese

Pink fir Apple Salad, Langoustines, Truffle shaving

Salmon marinated Carpaccio, Lemon dressing

Lobster Salad, Girolles Mushrooms and Truffle shaving

Burrata Cheese and Tomato cocktail, Basilic sorbet

Beef Carpaccio, Truffle dressing and Truffle shaving

Terrine de Foie gras

Hot :

Poached Eggs, Truffle cream and Truffle shaving

Pan-fried Foie gras, Chutney of the moment

Truffle Soup and roasted Langoustines

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

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, Mash Potatoes

Turbot Fillet with Truffle sauce and Truffle shaving, Truffle Linguini

Turbot Fillet with Beurre maître d'hôtel, Vegetables

Cod Fish, Mash Potatoes

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Our Meats

Veal Chop, Truffle sauce, Mash potatoes, Truffle shaving

Veal Chop, Girolles mushrooms sauce, Linguini

Rack of Lamb, Thyme sauce, Sauteed 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

Beef Tagliata, Truffle dressing and Truffle shaving, Sauteed Potatoes

Châteaubriand Rossini, Sauteed Potatoes

Truffle Burger with Pan-fried Foie gras, Sauteed Potatoes

Our specialities in Truffle

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Origin of our meats: France, except lamb from Irish

Our Cheeses

Truffle Brie cheese, Truffle shaving

Normand cheeses selection

Cheeses selection of Le Comptoir

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 Red fruits Salad

Thin Apple Tart, Vanilla Ice cream

Suzette Crepes flambeed with Grand Marnier

Chocolate Fondant, Vanilla Ice cream

Mille-feuille with Vanilla cream and Red fruits

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**

Our specialities in Truffle

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List of Allergens

In the order of the listing, page per page

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1/	7	1/	1.3.13	1/	11.4.13	1/	13.9
2/	1.9	2/	1.13	2/	11.1.4.13	2/	13.9
3/	13.9	3/	1.13	3/	11.4	3/	13.9
4/	3.9	4/	11.1	4/	11.4.13.1	4/	1.4.13.14.8
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6/	3.9	6/	1.13.11.4	6/	...	6/	4.1.13.8
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8/	...	8/	1.13.11.4	8/	13.9	8/	13.1.4
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11/	9	11/	13			11/	1.13.4.8
12/	13.3	12/	13			12/	1.13.4
						13/	14.13.4
						14/	13.1
1.	gluten	5.	peanut	9.	sulphite	13.	milk
2.	Fish	6.	mustard	10.	sésame	14.	nut
3.	crustacean	7.	mollusc	11.	celeriac		
4.	egg	8.	soja	12.	lupin		



le Comptoir & la Table

l' Art du service à Table et d'une Cuisine Épicurienne



Instagram

lecomptoirdeauville

www.lecomptoiretlatable.fr