



# Inter Scaldes

Subject to changes in supply & quality.

5-courses € 155.

8-courses € 225.

On Friday- and Saturday evening we only serve 8-course menu

## Menu

*Savoureux apéritifs*

*Amuse maison*

<b>Caviar</b>	brandade, turbot, white grape ▪
<b>Queen Scallops</b>	‘Erquy’, celery, lavas, truffle ▪
<b>Duck foie gras (bio)</b>	old port wine, Parmigiano Reggiano, popcorn, quince ▪
<b>Skate wing</b>	Cadmus artichoke, lovage, tomato, anchovies ▪
<b>Lemon sole</b>	Dai Dai ponzu, asparagus ▪
<b>Lamb fillet</b>	‘Alexander Calder’, fennel, sea lavender, Piquillo pepper ▪
<b>Buddha finger</b>	mascarpone, Bambú, orange ▪
<b>Raspberry</b>	‘Tompouce’, cherry tomato, caramel, water mint, olive oil ▪