

MENU À LA CARTE

Cuisine de saison faite « maison »
Seasonal « home made » food

STARTERS (8.00€)

Sweet potato soup with smoked bacon cream

Soft boiled egg with Jerusalem artichoke mousseline

Salmon Gravlax with gin and wasabi crumble, beetroot and rose purée

MAIN COURSES (17.50€)

Chicken supreme and chorizo sauce, cauliflowers with spices

Shredded duck confit with Porto jus and seasonal vegetables gratin

Cromesquis stuffed with beef and carrot stewed

Pan fried fish (depending on availability), leek fondue and shallot tart

CHEESES (7.50€)

(Please request at the same time you order main courses)

Ripened cheese platter with mesclun salad and walnut oil

Fresh local goat cheese from “Le Vazereau” with mesclun salad and walnut oil

DESSERTS (7.50€)

Pistachio and white chocolate sweet, red fruits coulis

Tatin tart with salted caramel and thyme mousse

Chocolate mousse with tonka bean (warm)

KID'S MENU : 1 main course + 1 ice cream 11.50€

NET PRICES