



The Chef's Menu Spring-Summer 2020

The Chef's Menu: 47,50€ T.T.C per person

Starter - Fish or meat dish - Cheese - Dessert

Mineral Water - Tea or Coffee

Regional Wine: 6,50€ including tax per person or AOC Wine: 9 € including taxes, per person



Starters

Tart with seasonal Vegetables, Golden Pine Nuts and Arugula Salad
Salmon & Scallop Tartare with Fresh Herbs, Lemon Caviar



Fish

Bar fillet, einkorn Risotto and Anise Prange sauce
Grilled Féra fillet, Asparagus and Parmesan Tile



Meat

Roasted Veal fillet, grated Potatoes and mini Vegetables confits
Duck Leg confit, variation of Carrots, Parmentière cake



Cheese

A selection of cheese from our region



Desserts

Chocolate shell, Mascarpone cream and Seasonal Fruits & Crumble
Red Fruit Pavlova, Pomy Granite Chantilly Cream
Floating island Strawberries-Mint

