



Chef's Menu Autumn-Winter 2020-2021

Chef's Menu : 47,50€ per person (tax inclusive)


Starter – Fish OR Meat OR Vegetarian Dish – Cheese - Dessert

Mineral Water – Tea or Coffee

Regional Wine 6,50€ per person (tax inclusive), AOC Wine 9€ per person (tax inclusive)



Starters

Potato Blinis, Sour cream & Smoked Trout
Maison Metzger dried Sirloin Steak Carpaccio, fresh Goat's Cheese & condiments
Beetroot Gaspacho, Cream Cheese and Nuts 



Fish

Seabass, leek Stew, Star Anise & Orange infused Fennel, Lemon dressing
Arctic Char, Potatoe galette and Crisp Peas



Meat

Shoulder of suckling Lamb, served with Ratatouille style vegetables
Angus rump Steak *Aiguillette*, Gnocchi and heritage Vegetables



Vegetarian Dishes

Creamy spelt Risotto, roasted Vegetables and Chickpea Galette



Cheese

A selection of regional Ripened Cheeses



Desserts

Cube of Apple tart, light Vanilla Cream
Bergamot orange *Ile flottante*, Walnut Nougatine shavings, Pine infused *crème anglaise*
Hazelnut & Chocolate Tube, Exotic Fruit *brunoise*