



## Classic Menu Autumn-Winter 2020 -2021

Classic Menu : 37,50€ per person (all tax included)

Starter - Fish OR Meat OR Vegetarian Main course – Dessert

Mineral Water – Tea or Coffee

Regional Wine 6,50€ per person (all tax included) or AOC Wine 9 € per person (all tax included)



### Starters

Savoury waffle, Seasonal Vegetables and Pumpkin Chantilly  
Tart made from regional mushrooms, Rocket garnish  
Smoked Haddock, Salad of Green Puy Lentils and Green Apples  
Winter Gizzard Salad, Crunchy croutons  
Poached egg, Cream of Mushrooms from our region & Fresh Girolles  
Pumpkin soup, Chestnut and Veal smoked Pancetta morsels



### Fish

Cod loin marinated in Soy Sauce, Orzo et Finely sliced Vegetables  
Creamy Heritage Carrot Risott, Pan-fried Prawns  
Pan-fried Pollack, Sweet Potato Purée, Black Venere Rice



### Meat

Free range Guinea Fowl Pâté, Thyme Crumble, Stir-fried Mushrooms & Roast Potatoes  
Beef Stir-fried with Sesame seeds and seasonal Vegetables  
Leg of Roasted Veal, Pan-fried Butternut Squash & Risotto made from Bread Wheat



### Vegetarian Dishes

Quinoa with roasted Mushrooms and Sunflower seeds  
Roasted, spiced Cauliflower & Chickpeas and Pomegranate



### Desserts

Chocolate Sponge with a melted Banana centre, Banana Sorbet and a Chocolate & Nut Marble Cake  
Tiramisu style Tart, light Vanilla cream  
Apple Beignet & Redlove Apple Sorbet  
Rice Pudding topped with Figs

