



## Chef's Menu Autumn - Winter 2021/2022

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 (all taxes included), AOC Wine 9€ per person (all taxes included)



### Starters

Duck foie gras in a Terinne, red onion compote with balsamic vinegar

Potato blinis, sour cream and smoked trout

Creamy potato with spicy, crispy and fresh chanterelle mushrooms 



### Fish

Seared red mullet fillet and colourful winter vegetables

Wild Turbot steak, gallette parmentières and fennel confit



### Meat

Roasted rack of lamb with herbs, darphin potatoes and wild mushrooms

Barbary duck fillet, Savoie crozets and forgotten vegetables



### Vegetarian dish

Canelloni with spinach, gratinated with regional cheeses



### Cheese

A selection of regional matured Cheeses



### Desserts

Praline tartlet with citrus sorbet

Vacherin with red fruits and Madagascar vanilla

White chocolate and hazelnut stick, light vanilla cream and seasonal fruits

