



## Classic Menu Autumn - Winter 2021/2022

Classic Menu: 38,50€ per person (all taxes included)






Starter – Main Course (Fish OR Meat OR Vegetarian) – Dessert

Mineral Water – Tea or Coffee

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



### Starters

- Croustade of wild mushrooms and bouquet of salad 
- Parsnip and cauliflower soup with chanterelles and crispy garlic bread 
- Seasonal salad, raw and cooked vegetables, crispy Reblochon cheese 
- Poached eggs, pumpkin cream, topped with chestnuts 
- Smoked herring tartar with green lentils
- Red Beetroot Panacotta, Parmesan Crumble and Croutons 



### Fish

- Rolled cod fillet with Kalamata olive, red rice and butternut
- Roasted pike-perch, celery risotto and carrots
- Linguine with salmon, with lemon zest and seasonal vegetables



### Meat

- Turkey fillet stuffed with mushrooms, courgette spaghetti and petit épeautre spelt
- Sauté of beef with lemon grass and seasonal vegetables
- Roast veal steak with sweet potatoes and beans



### Vegetarian Dishes

- Carrots with cumin, clafoutis style
- Spiced and roasted cauliflower and chickpeas, pomegranate



### Desserts

- Pineapple
- Caramelised puff pastry, chocolate cream and seasonal fruits
- Apple crème brûlée
- Apple and quince crumble style and lemon and mint sorbet
- Chocolate Fondant

