



## Classic Menu Autumn - Winter 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

- A variation on beetroot, raw and cooked in sorbet 
- Cream of pumpkin soup, sweet potato and coconut milk, crispy mouillette 
- Shredded endives on a smoked trout carpaccio, mango dressing
- Seasonal salad, raw and cooked vegetables and poultry confit
- Thin tart of undergrowth mushrooms, mesclun shoots 
- Poached egg, parsnip coulis and buckwheat biscuit 



### Fish

- Tagliatelle with squid ink, prawns with Espelette chilli and seasonal vegetables
- Roasted Pollack with creamy butternut risotto
- Pan-fried stone bass fillet from Grenoble, braised fennel and green lentils from Puy



### Meat

- Shredded beef and sweet potato, candied turnips
- Roasted guinea fowl leg, squash spaghetti and small spelt
- Veal tagine with soft spices and preserved lemon



### Vegetarian dishes

- Gnocchi with beetroot, forgotten autumn vegetables
- Squash, Beaufort and seasonal vegetable risotto



### Desserts

- Our Traditional chocolate cake, raspberry filling, mint chocolate sorbet
- Apple/pear aumônières, citrus caramel
- Roasted pineapple, sweet crumble and Madagascar vanilla ice cream
- Chestnut cream panna cotta