



## Chef's Menu Autumn - Winter 2023

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


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

Mineral Water – Tea or Coffee

Regional Wine 6,80€ per person (all taxes included), AOC Wine 9,50€ per person (all taxes included)



### Starters

Beef Tataki, young vegetables with Asian flavours  
Creamy potatoes, diced butternut squash and crisp spices   
Salmon and scallop tartar, shallot vinegar condiments



### Fish

Fillet of Saint Peter, saffron white butter, squid-ink linguini, and winter vegetables  
Grilled slice of arctic char, fennel confit and green lentils from Puy-en-Velay



### Meat

Smoked lamb fillet, pomme dauphine and undergrowth mushrooms  
Pulled beef cheek, sweet potato purée and seasonal vegetables



### Vegetarian dishes

Cannelloni with spinach and ricotta cheese, gratinated with local cheeses and crispy vegetables  
Platter of assorted regional cheeses



### Desserts

Mont Blanc tarte covered with meringue  
Poached pear in cranberry juice with crumble  
Praline tartlet, sorbet of the day

