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