



## Chef's menu Autumn-Winter 2024-2025

**Chef's Menu: 51.50€ TTC/person**

**Starter - Fish, meat or vegetarian dish - Desert**

**Mineral water - Tea or Coffee**

**Local wine 7.20€ incl. VAT/person or AOC Wine 9.50€ incl. VAT/person.**



### Starters

Foie gras crème brûlée with gingerbread and walnuts

Mushroom velouté, nutmeg whipped cream and Reblochon croustilles 

Smoked haddock and potato salad with coriander shoots



### Fish

Seared pike fish from the lake, roasted parsnip rice

Cod marinated in soy, creamy butternut risotto



### Meats

Grilled lamb chop, sage jus, mashed potatoes and pan-fried mushrooms

Duck leg confit, sweet potato and fregola



### Vegetarian dishes

Creamy squash risotto, truffle ravioli 



### Deserts

Pink praline tartlet, citrus sorbet

Crunchy poached pear with mascarpone heart, caramel biscuit

Mont Blanc meringue

