



## Classic Menu Autumn-Winter 2024-2025

Classic Menu: €41.50 incl. VAT/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



Cream of pumpkin soup, spiced carrots and coconut milk, crusty bread toast

Salmon tataki and creamed sweet potato

Butternut quiche with seasonal salad

Soft-boiled egg, cream of cauliflower and croutons



Pearl, beetroot, goat's cheese and walnut salad

Tartlet of wild mushrooms, young salad shoots



### Fish

Grilled mullet filet, beluga lentils and candied carrots

Pan-fried pollack, spaghetti squash and wild rice

Filet of sea bream, spelt nettle cream and candied fennel



### Meats

Mini roast lamb, couscous-style semolina and spiced vegetables

Grilled veal chop, pan-fried mushrooms and local pasta

Sautéed poultry with old-fashioned mustard, tagliatelle and sweet potato brunoise



### Vegetarian dishes

Wok of vegetables, barley dumpling, goat's cheese and honey

Trio of gnocchi, parmesan cream with spices and autumn vegetables



### Deserts

Homemade cookie, light vanilla cream with Madagascar whipped cream and seasonal fruit

Tiramisu with pineapple, speculos and garden verbena

Chocolat fondant with a pear heart and apple sorbet

Baba au rhum, caramelised apple, Isigny crème fraiche ice cream

