

# *Tome XI : The Summer*

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*"Summer at the Chapitre table: an invitation to a Mediterranean stroll through our Vosges forests. We've chosen to combine the authenticity of Provencal recipes with local produce from our producers, from fork to fork.*

*Vegetables from "Le potager du Dahu" in Bellefontaine and "Les Jardins de Paulette" in Girmont Val d'Ajol - Local cheeses from "La Ferme du Haut de Salmon" in Val d'Ajol - Glaces des Vosges (custom-made) from our friend Gaetan in Gérardmer - Micro-vegetables from "Les Plantules" in Épinal - Fresh eggs from "Les Cocottes d'Olichamp" - Honey from "Le Rucher du Potet" in Saint Nabord - Trout from "Les Sources du Heimbach" - Bacon from "La Boucherie Rémy" in Saint Nabord - Flowers and plants from Guillaume Perrosé in Deyvillers - Organic Bluets from "Les Vergers des Avolets" in Rupt-sur-Moselle."*

Julien Chrisment, chef, Benjamin, Léo et Florian





# Menu Signature of Summer

*6 chapters inspired by seasonal products...*

**82 €**

*Possibilities in 5 chapters at 72€ per person.  
Make your choice between hot starters or the fish.*

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*Appetizer*

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## Scallops cooked in two ways

carpaccio and snacked, served with passion fruit ice cream and emulsion

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*Cold starter*

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## French duck “Foie Gras”

stuffed with smoked duck and served with blueberry chutney

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*Hot starter*

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## Sliced of veal

served with cherry tomatoes, parmesan cheese, roquette salad and balsamic vinegar

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*Fish*

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## Sea bass fillet cooked on the skin

olives in texture, bacon from Rémy

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*Meat*

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## Duckling filet

ducking filet served with beetroot and nectarines fruit, poultry sauce with red porto

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*Dessert*

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## Brimbelle

declination of wild blueberries with Timut pepper

*We propose a food and wine pairing.*


**Last order will be taken at 8.30pm. The selected menu must be the same for all guests.**

# Tome XI : The Summer




Compose your "Menu Découverte" in 4 chapters  
(appetizer, starter, main course and dessert) at 58€ per person.

## S T A R T E R S

|   |       |
|---|-------|
| Tuna & salmon mosaic marinated with soya sauce and honey  | 24,50 |
| French duck "foie gras" stuffed with smoked duck / blueberry chutney and pickles  | 25    |
|  Burrata cheese fresh figs / parmesan and nuts biscuit / mango vinegar | 23    |
| Scallops snacked / fennel / passion fruit   | 25    |

## M A I N C O U R S E S

|  |    |
|--|----|
| Beef tartar / egg / pickles and capers seasoning   | 33 |
| Roasted turbot fish / saffron / green vegetables   | 35 |
| Smocked veal / black Tiger shrimp / carrots with vanilla and ginger / meat juice   | 35 |
| Rumsteak filet / potato gratin with ceps / béarnaise sauce   | 34 |
|  Italian durum wheat semolina pasta cooked like a risotto / pesto basilic sauce and parmesan cheese / yellow egg candied with olive oil | 32 |

## D E S S E R T S

|   |    |
|---|----|
| Cheeses selection   | 12 |
| Chocolate pie / Espelette pepper/ raspberry and pimentos ice cream* | 14 |
| Roasted apricot / rosemary / honey / pistachio                      | 13 |
| Lemon / olive oil / black sesame / basil                            | 14 |
| Poached peach / lavender cream cheese / white chocolate opalys      | 13 |

### MENU "ÉCRIVAIN EN HERBE"

25

Until 12 years old

Bœmlo salmon smoked in our smokehouse  
Poultry or Fish fillet of the day and mashed potatoes 50/50 or vegetables  
Chocolate mi-cuit, ice cream

 = vegetarian dish

\*to be ordered at the beginning of the meal

Nets prices in euros / Taxes and service included

