

Menu Signature of Falls

6 chapters inspired by seasonal products...

82 €

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

Appetizer

Dublin bayprawn

stuffed ravioli served with safran bisque

Cold starter

Beef & salmon maki

rolled leeks and olive oil

Hot starter

Mushrooms

potatoes emulsion/ panfried Duck foie gras/ veal juice

Fish

Zander

Kaffir lime/ local bacon

Meat

Beef

filet of beef/ morels and gratin dauphinois

Dessert

Cocotte

nuts and praline ganache/ green coffee custard cream/ coffee and
nasturtium ice cream

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 XII : The Falls

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

Foie gras / ginger bread breadcrumbs/apple chutney	25
Dublin bay prawn cooked in 3 ways / raw carpaccio with Timut pepper & mango ketchup / fried style /stuffed ravioli served with safran bisque	25
🌿 Beetroot candied beetroot cooked a day / stuffed with red fruits & goat cheese / ginger and beetroot sauce	23,50
Scallops snacked / herbs olive oil / Jerusalem artichoke cream / nettle chips	25

M A I N C O U R S E S

Veal / filet cooked in low temperature / sweet breads / shiitake & oyster mushroom / celery & coffee risotto / veal juice	35
Poultry cooked in low temperature and roasted / white wine sauce with morels / "gratin dauphinois with vegetables	34
Zander smoked and cooked on the skin / pumpkin and mushrooms / veal juice with orange	34
Lamb cooked in low temperature and roasted / mixed of parsnip / lamb juice	35
🌿 Mushrooms / potatoes emulsion / egg cooked at 64° during 45 min / mixed of mushrooms	33

D E S S E R T S

Cheeses selection	12
Alliance / cake with different layers / black chocolate "feulliantine" / cream of passion fruit and mango / white chocolate "ganache" and tonka flavor	13
Verger / candied apple / salted caramel ice cream	13
Baba / rhum baba with roasted pineapple / vanilla whippedcream / pepper ice cream	13

"ÉCRIVAIN EN HERBE" MENU

25

Until 12 years old

Bœmlo salmon smoked in our smokehouse or egg cooked 64° during 45 min and pumpkin cream
Poultry or Fish fillet of the day, potatoes or vegetables
Chocolate mi-cuit, ice cream

🌿 = vegetarian dish

*to be ordered at the beginning of the meal
Net prices in euros / Taxes and service included

