Menu Signature of Winter

6 chapters inspired by seasonal products...

82 €

		App	etizer	
	Sca	allops grenada, l		
		Cold.	starter	
stuffed v		uck Fon pork "gu		CAS / citrus declinaison
		Hot s	starter	
d with l	noney / fri	Pork ed Dublin	_	spinach coulis / mes
		F	ish	
		Trou	t mal	κi
		M	eat	
		Filet o		_
panf	ried duck	foie gras /	celery ris	sotto / meat juice

blueberry jelly and creamy / pralin ganache / Christmas Tree ice cream

Tome XIII: The Winter

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

0	Burratina cheese / hummus with candied lemon / leeks and vinegar with eggs
•	Scallops / snack cooking / potatoes / nuts / roasted chestnut
	Duck Foie gras stuffed with Italian pork "guanciale" / chutney and jelly citrus
	Octopus tentacle / garlic mayonnaise / roasted salad / turnip / radish

MAIN COURSES

0	Mushrooms risotto / Cow cheese / egg cooked at 64° during 45 minutes
	Roasted cod loin with vanilla from Madagascar / carrot / pumpkin
	Duck breast cooked with honey / beetroot / parsnip
	Chicken breast / truffle mashed potato / meat juice
	Beef filet / salsify / shallots / gratin dauphinois / "Maïtre d'hôtel" butter

D E S S E R T S

Cheeses selection	Ι
Half cooked chocolate cake / mango coulis and sorbet	I

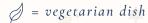
Trail cooked chocolate cake / mango courts and soroet
Pavlova / cedar / bergamot / yellow and green lemon / limoncello and honey emulsion
Pear tart with almond powder / candied pear with hot red wine / pepper sorbet
Entremets with pistachio / pralin / chestnut and raspberry

"ÉCRIVAIN EN HERBE" MENU

Until 12 years old

Bømlo salmon smoked in our smokehouse or egg cooked 64° durring 45 min and pumpkin cream Poultry or Fish fillet of the day, potatoes or vegetables

Chocolate mi-cuit, ice cream





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