

# Menu Signature of Winter

*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 carpaccio**

grenada, lemon caviar

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## *Cold starter*

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### **Duck Foie gras**

stuffed with Italian pork "guanciale" / citrus declinaison

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## *Hot starter*

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### **Pork belly**

candied with honey / fried Dublin prawn / spinach coulis / meat juice

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## *Fish*

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### **Trout maki**

hummus

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## *Meat*

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### **Filet of veal**

panfried duck foie gras / celery risotto / meat juice

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## *Dessert*

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### **Christmas Tree**

blueberry jelly and creamy / pralin ganache / Christmas Tree 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 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

 Burratina cheese / hummus with candied lemon / leeks and vinegar with eggs	23
Scallops / snack cooking / potatoes / nuts / roasted chestnut	25
Duck Foie gras stuffed with Italian pork "guanciale" / chutney and jelly citrus	25
Octopus tentacle / garlic mayonnaise / roasted salad / turnip / radish	25

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

 Mushrooms risotto / Cow cheese / egg cooked at 64° during 45 minutes	32
Roasted cod loin with vanilla from Madagascar / carrot / pumpkin	34
Duck breast cooked with honey / beetroot / parsnip	34
Chicken breast / truffle mashed potato / meat juice	35
Beef filet / salsify / shallots / gratin dauphinois / "Maître d'hôtel" butter	35

## D E S S E R T S

Cheeses selection	12
Half cooked chocolate cake / mango coulis and sorbet	13
Pavlova / cedar / bergamot / yellow and green lemon / limoncello and honey emulsion	13
Pear tart with almond powder / candied pear with hot red wine / pepper sorbet	13
Entremets with pistachio / pralin / chestnut and raspberry	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

