

# 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 marbled with smoked duck breast / fig seasoning   | 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 |

Optional side dish :

|   |     |
|---|-----|
| Mashed potatoes with black truffle melanosporum | +4€ |
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## 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° durring 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

