

Signature Menu of Spring

6 chapters inspired by seasonal products...

84 €

Possible variation in 5 chapters at €74 per person.
Make your choice between the hot starter or the fish.

Appetizer

Fried king prawns / olive oil coriander pimentos sauce / wasabi mayonnaise

Cold starter

Seabass carpaccio / raspberry / avocado / pomegranate and cerfeuil

Fish

Beef Tagliata / flanksteak / haskap / cham frais / lemongrass both

Hot starter

Turbot filet / ginger / carrots

Meat

Veal Stuffed / Pan fried foie gras / peach & nectarine / veal juice with porto

Dessert

Blueberry in different style / black sesame

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 XIV : *The Spring*

Compose your "Menu Découverte" in 4 chapters (appetizer of the moment, starter, main course and dessert of your choice), at a price of 58€ per person.



Starters 25€

Duck Foie gras marbled with smoked duck breast cooked with blowtorch / strawberry seasoning

 Purple asparagus / soft boiled egg from *Les Cocottes d'Oléchamp* / shitake mushrooms, "Hollandaise" sauce

Scallops cooked in two ways, carpaccio and snacked / passion fruit / leeks

Raviol stuffed with local bacon and snail / wild garlic / focaccia bread and homemade gressini



Main courses 35€

Char filet from *Breuchin aux Mille Étangs* / smoked with hay / cuttle fish risotto / meat juice

Turbot filet / green asparagus / spinach / white butter sauce *

 Vegie burger / potato pancake / comté cheese / dandelion

Guinea fowl Tournedos stuffed with Foie gras / potato cake / seasonal vegetables

Veal filet cooked in low temperature / fenel / sweet potato puree with turmeric

* *L'accord parfait* (+4€) : Decorate your turbot with a hint of Aquitaine caviar from Neuvic



Desserts 13€

Plate of cheeses

Cheesecake / strawberry / basil / hibiscus

 Pavlova / declination of rhubarb / white chocolat Opalys / Oxalis

Chocolate / fir tree bud / tonka bean

Mascarpone / Amaretto liquor / coffee

 = vegetarian  = gluten free

Net prices in euros / Taxes and service included

Lists of allergens and origins of meats are available upon request.

* *L'accord parfait* is in addition to the price of 4€, to be added to the "Menu Découverte" or to the main course.