



A LA CARTE 2012

STARTERS

- ✓ Compression of foie gras, mucat jelly, pear chutney and mixed spice bread 20€
- ✓ Chestnuts Soup, fry of girolles mushrooms and cappuccino of ceps mushrooms 17€
- ✓ Egg cocotte with truffle and dipping toast fingers 22€
- ✓ Gambas on plancha, pasnip mousseline, vinaigrette tête and parmesan tuiles 20€
- ✓ Salmon tartare mi-cooked done two ways with honey porto vinaigrette 17€

MAIN COURSES

- ✓ Filet of sandre with belotta chorizo, crispy polenta speckled with chestnuts and poultry juice 27€
- ✓ Scallops served with a caramelized sweet potato cube and vanilla foam 30€
- ✓ Braised Mont Belliard beef fillet, served on a crispy vegetable tartlet and juice 30€
- ✓ Lamb shank comfit in spices, fricassee of mushrooms served in a cabbage leaf 27€
- ✓ Margret of duck toasted with skin, smashed Agatha potatoes and violette mustard juice 23€
- ✓ Filet omble of chevalier grilled served with pak choi, hollandaise purple carrot mousseline and kalamansi 23€

CHEESES from Josiane Déal

Cheese maker and MOF from Vaïson la Romaine

- ✓ Assortment of French cheeses matured 11€
- ✓ Trilogy of and goat cheese from Provence, homemade fig jam 9€

DESSERTS

- ✓ Chocolate and mandarine layers with a sorbet of mountain mandarins 10€
- ✓ Assortment of sorbets with a crisp almonds biscuit 8€
- ✓ Skewed Victoria pineapple and house grilled coconut marshmallows, warm chocolate sauce and vanilla ice cream 13€
- ✓ Vanilla and anise mousseline with a centre of smooth toffee on a crunchy spangled feuillantine base and peanut ice cream 10€
- ✓ Verrine of white chocolate pana cotta, red berry coulis and muscavado tuile 8€

OPENING HOURS

12H15 – 13H30 (Day menu until 14H00) / 19H15 – 21H00

Including all taxes