

MENU ESTELLAN

36€

Chestnuts Soup, fry of girolles mushrooms and cappuccino of ceps mushrooms

Or

Salmon tartare mi-cooked done two ways with honey porto vinaigrette



Margret of duck toasted with skin, smashed Agatha potatoes and violette mustard juice

Or

Filet omble of chevalier grilled served with pak choi, purple carrot mousseline and kalamansi hollandaise



Verrine of white chocolate pana cotta, red berry coulis and muscavaso tuile

Or

Assortment of sorbets with a crisp almond biscuit

If you wish add a cheese in your menu

Extra 6€

Trilogy of ewe and goat cheese from Provence with home made fig jam

Extra 7€

Assortment of matured French cheeses

MENU DECOUVERTE

49€

Compression of foie gras, mucat jelly, pear chutney and mixed spice bread

Or

Gambas on plancha, pasnip mousseline, vinaigrette tête and parmesan tuiles



Scallops served with a caramelized sweet potato cube and vanilla foam

Or

Braised Mont Belliard beef fillet, served on a crispy vegetable tartlet and juice



Dessert choice à la carte