

Autumn Card

STARTERS

Pan-seared foie gras escalope, Porto reduction, apple and plum chutney *	22€
Pressed salmon marinated with pink peppercorns and pollen vinaigrette *	22€
Cream of chanterelle and pumpkin soup, with pan-fried chestnuts and diced chorizo	21€
Focaccia with vegetable charcoal, heirloom vegetables and pickled onion cream	21€

DISHES

Roasted langoustines, vanilla-infused cauliflower, squid ink tuile, claw emulsion *	34€
Butter-roasted veal, nutmeg and Parmesan-scented polenta, reduced juice *	33€
Free-range chicken supreme stuffed with foie gras, Jerusalem artichoke purée and Malabar pepper juice	32€
Skin-seared meagre fillet, walnut and mushroom-stuffed cabbage, lightly smoked juice *	32€

CHEESES

from « Lou Canesteou » to Vaison la Romaine »

The assortment of matured cheeses	15€
The trilogy of goat and sheep cheeses, homemade jam	15€

DESSERTS

French toast, praliné-coated dried fruit clusters, Isigny ice cream	14€
Coconut and passion fruit entremets with yogurt powder	14€
Half-pear poached in Tonka bean syrup, dark chocolate ganache, and muesli crumble	14€
Assortment of sorbets with an almond tuile *	12€

* *Gluten free*



*Our Chef, **Yoan Grassi***

