



Estellan Menu

54€ TTC

Pan-seared foie gras escalope, Porto reduction,
apple and plum chutney *

Or

Pressed salmon marinated with pink peppercorns and pollen vinaigrette *

Or

Cream of Chanterelle mushroom and pumpkin soup, pan-fried chestnuts and diced chorizo

Or

Focaccia with vegetable charcoal, heirloom vegetables, pickled onion cream

— • ★ • —

Roasted langoustines, vanilla-infused cauliflower, squid ink tuile, claw emulsion *

Or

Butter-roasted veal, nutmeg and Parmesan-scented polenta, reduced juice *

Or

Skin-seared meagre fillet, walnut and mushroom-stuffed cabbage, lightly smoked juice *

Or

Free-range chicken supreme stuffed with foie gras, Jerusalem artichoke purée
and Malabar pepper juice

— • ★ • —

French toast, praliné-coated dried fruit clusters, Isigny ice cream

Or

Coconut and passion fruit entremets with yogurt powder

Or

Half-pear poached in Tonka bean syrup, dark chocolate ganache,
and muesli crumble

Or

Assortment of sorbets with an almond tuile *

* *Gluten free*

If you want to include a cheese in your menu: from "Lou Canestou" to Vaison la Romaine

The trilogy of goat and sheep cheeses, homemade jam +12€

The assortment of mature cheeses +12€

CHILDREN'S MENU

15 Euros (up to 10 years old)

Poultry / Mashed Potatoes or Vegetables or Fish / Mashed Potatoes or Vegetables

Ice Cream or Sorbet