



MENU DE SAISON

Starter, Main, Dessert: 39 €

(Lunch and dinner)

Starters

Perfect egg and pan-fried foie gras

Creamy Jerusalem artichoke

Ravioli of seafood and lobster

Crème de Favouilles (little crab)

Smoked salmon roll, balsamic honey vinaigrette

Beets in salad



Main Courses

Cod with creamy risotto and chives

Dill sauce, young roots and smoked herring roe

Fillet of can in orange crust

Dipped golden celery, roasted figs, orange sauce

Pork tenderloin mashed artichoke with hazelnut oil,

Tender cubs potatoes and small poached pear



Desserts

Dulcey dome and cardamom coffee, roasted pear chips

Apple sorbet

Exotic entremet, coconut ganache and semi-crystallized pineapple tartare

Coconut biscuit, Pina Colada sorbet, lime pineapple

Cheese platter

extra 4 €