

Menu D'ici et D'ailleurs

Starter, main course and dessert 32 Euros

Starter, main course, cheese and dessert 35 Euros

Burgundy snails ball, fried garlic butter

Or

Parmesan cracker, maquereel marinated in vinegar and blackcurrant flower oil

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Uppershoulder of beef, onions and red wine condiment, light mashed potatoes

Or

Wild salmon, polenta, aromatic herbs, pickled ceps oil emulsion

∞

Light yogurt from sheep's milk, preserved green tomatoes,

Wild aromatic herbs

∞

Creamy Blackcurrant, shortbread, gingerbread ice-cream

Or

Warm carrots soufflé, mango passion fruit sorbet

[This menu is only served at lunch time](#)

