



## HÔTEL DE LA MUSE

GORGES DU TARN

### LES DÉLICES - 35 €

Starter - Main Course : 28 €

Main Course - Dessert : 25 €

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Gravelax salmon with blinis and sour cream

Mushrooms risotto with mascarpone

Poached egg and eggplants gratin

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Grilled sea bass with vegetables

Filet of poultry slow cooked with a peanut crust, celeri mousse and nut oil

Salmoned trout steak, white butter sauce and coconut-carrot purée

Carrot cake with vegetables and pesto sauce

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Crème brûlée, whipped cream and speculoos ice cream

Tarte tatin, caramel mousse and vanilla ice cream

Breton shortbread with seasonal fruits and its sorbet

Cheese platter : 12 €

### STARTERS

### LE GOURMAND - 49 €

Starter- Main Course : 40 €

Main Course - Dessert : 36 €

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Tuna tartare with herbs

Asparagus cream with prawns

Local sheep's cheese mousse, with garlic pesto

### MAIN COURSES

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Rack of Lamb with herb crust and lamb's croquette, pepper mousseline

Fillet of Aubrac's beef with potato gratin, and gravy

Cod fillet and sweet potatoes

### DESSERTS

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Chocolate forest dessert with cookie ice-cream

Praliné choux

Strawberry spiral with rose water, whipped cream and basil sponge cake

KID'S MENU : Main Course - Dessert 15 €

MAIN COURSE

Butcher's Steak

Trout fillet

Homemade escalope

ACCOMPANIMENT

Pasta or Purée (sweet

potato, coco-carrot or

celery)