

LES DÉLICES - 39 €

Starter - Main Course : 31 € Main Course - Dessert : 29 € LE GOURMAND - 53 €

Starter- Main Course : 44 € Main Course - Dessert : 39 €

Gravelax salmon and dill, blinis and sour cream

Poached egg with topinambours and roasted hazelnuts @

Goat-honey mousse, crispy and fresh beetroots @

Mozzarella di buffala, tomato tartare and raw ham chips

Grilled sea bass, "sauce vierge" and tian of vegetables

Pink trout steak, spinach risotto

Pressed duck confit with carrots

Sweet potato gnocchi, wild garlic pesto <a>®

Lemon variation and sorbet

Apple tart tatin, mascarpone whipped cream and vanilla ice cream

Praline tartlet, caramelized hazelnuts and yogurt ice cream

Frozen Parfait with fresh fruit, red fruit coulis

STARTERS

Gambas cappuccino and asparagus cream

Mushroom risotto, parmesan chips and truffle oil 🕖

Snail cromesquis with spinach and garlic cream

MAIN COURSES

Tuna steak cooked like a tataki with wasabi and vegetables

Beef fillet from Aubrac, larded potato gratin, strong jus

Duo of confit lamb shoulder, olive mousseline

DESSERTS

Irish coffee macaroons, coffee ice cream

Between pistachio and coconut, coconut ice cream

Chocolate-caramel duo with pecans, yogurt ice cream

CHILDREN'S MENU: Main Course + Dessert 15 €

Purée

MAIN COURSE
Butcher-style steak
Trout fillet

ACCOMPANIMENT Pasta

Crispy poultry

Cheese platter : 14 €

Vegetarian

RESERVATION: 05 65 62 60 01