

A LA CARTE

Starter

Tart with parsley-root, fish eggs, scallops shavings, Drambuie emulsion 19 €

Grilled Foie gras in terrine, celeriac brioche and mandarine pulp 25 €

Main course

Pike-perch with nantua sauce, little crayfish, héliantis flan 27 €

Piece of veal, chickpeas, bergamote lemon and roasted salsifys 25 €

Campanier poultry, glazed supreme, cromesqui with thighs, chervil and grilled young leeks
Porto cake with liver in a consommé 22 €

A selection of local cheeses 15 €

Dessert

As a Paris-Brest, praline, dulce de leche ice cream 17 €

As a Mont-Blanc, grand cru chocolate, home made chesnut cream, Armagnac ice cream 17 €

Inspiration of the moment 17 €

Our Chef, our pastry Chef, Thomas, and all the team wish you to enjoy the tasting

M E N U S

Hautpoul menu : 46 €

Food and wine pairing : 25 €

Tart with parsley-root, fish eggs, scallops shavings,
Drambuie emulsion

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Campanier poultry, glazed supreme,
cromesqui with thighs, chervil and grilled young leeks,
Porto cake with liver in a consommé

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As a Paris-Brest, praline, dulce de leche ice cream
or
As a Mont-Blanc, grand cru chocolate, home made chesnut
cream,
Armagnac ice cream
or
Inspiration of the moment

For each menu, we suggest:
« **Food and Wine Pairing** »
a 8cl glass of wine per course

Toulouse-Lautrec menu : 62 €

Food and wine pairing : 30 €

Grilled Foie gras in terrine, celeriac brioche and mandarine pulp

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Pike-perch with nantua sauce, little crayfish, héliantis flan

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Piece of veal, chickpeas, bergamote lemon and roasted salsifys

...

As a Paris-Brest, praline, dulce de leche ice cream
or
As a Mont-Blanc, grand cru chocolate, home made chesnut
cream,
Armagnac ice cream
or
Inspiration of the moment

A selection of local cheeses (with supplement) 15 €

