

MENU 39 €

(Starter + Main course + Dessert)

STARTERS

Homemade semi-cured foie gras, toasted brioche with roasted-seed squash jam. Carrot jus reduced with cinnamon

Or

Crispy confit veal with pan-fried shiitake mushrooms, lime, soya and enoki vinaigrette

MAIN COURSES

Pan-fried cod steak with smoked paprika, served on a bed of leek tagliatelle, glazed with a chicken jus and toasted sesame

Or

Free-range chicken escalope in a cornflake crust, served on a cardamom-infused sweet potato purée. Mayonnaise-ketchup sauce, with a tarragon tartare

DESSERTS

Dark chocolate cream with cocoa bean chips. Sweet crêpe tuile with orange and mint mousse

Or

Two Bordeaux cannelés with rosemary crème brûlée and walnut nougatine