

# EASTER MENU – €45

Served exclusively on Easter Sunday for lunch and dinner

## AMUSE BOUCHE

Parmesan shortbread with roasted squash, a slice of smoked duck breast.

## STARTERS

Two prawns served on a purple potato (vitelotte) cream, squid ink tuile.  
Noilly Prat sabayon, finished with lobster jus.

Homemade semi-cooked foie gras, toasted brioche, pumpkin jam with  
toasted seeds, carrot reduction with cinnamon.

Arancini with sun-dried tomatoes, avocado cream and a medley of seasonal  
vegetables.

## MAIN COURSES

Slow-braised lamb shank, tajine-style jus reduction. Carrot waffle with  
green asparagus tips..

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

Homemade curry gnocchi with broccoli cream, and diced Mimolette cheese  
poached in chives.

## DESSERTS

All-chocolate selection: a milk marshmallow with fleur de sel. Dark chocolate  
ice cream, cocoa nib tuile. Ivory vanilla mousse.

Fleur de sel shortbread, rhubarb compote with hibiscus. Fresh mascarpone  
cheese.

Two Bordeaux cannelés with crème brûlée mousse, walnut nougatine..

