

CHEF'S MENU

Appetizer

La Ratte potato salad with smoked eel
with watercress coulis, samphire and potato parchment

Seared tenderloin teriyaki
with oriental sticky rice, shiitake, wasabi mayonnaise,
wakame and edamame beans

Candied farm chicken terrine
with poached yolk, mini corn, beetroot and truffle

Intermediate dish

Creamy truffle spaghetti
with poached free-range egg, arugula and Parmesan cheese foam (V)

Roasted scallop
with caramelized chicory, potato foam and Parmesan galette

Main Course

Roasted Westeros salmon with crayfish,
risotto nero, antioise with tomato, fennel and Parmesan galette

Crispy fried duck breast with caramelized chicory
with pommes dauphine, beetroot ointment, almond, portobello
and poultry gravy with duck liver

Beef sirloin steak with ratatouille elements,
lamb's ears, roasted garlic gravy with thyme, and home-made fries

Dessert

Dark chocolate truffle cake
with coconut and poached pineapple with pistachio ice cream

Fried bread pudding with curd,
poached pear, saffron and pear sorbet

Plateau of farmhouse cheeses

Prices of the dishes separately

Home made fries € 4,95

Starter € 18,50

Intermediate € 18,50

Main Course € 28,50

Dessert € 12,50

Three courses Forty-two Euros fifty

Four courses Forty-nine Euros

Five courses Fifty-six Euros fifty

Six courses Sixty-two Euros

Oysters classic (half a dozen) € 19,50

Finish your diner with:

Coffee complete (5 friandises) € 7,50

If you have an allergie please inform us.