

MENU (subject to change):

STARTER

Seared sea scallops with leek compote, shellfish jus

Or

Lightly cooked foie gras, grape compote, orange marmalade with pecan financier

Or

Cream of red kuri squash, chestnuts, roasted squash seeds*

MAIN COURSE

Suprême of young guinea hen, smashed potatoes, fricassee of local mushrooms, vin jaune sauce

Or

Fillet of sea bream, parsnip mousseline, honey-roasted carrots with thyme

Or

Steak with shiitake mushrooms and small cauliflower soufflé (+€9)

Or

Polenta with truffles, seasonal vegetable medley*

CHEESE

Cheese platter (+8€)

DESSERT

Chocolate finger cake

Or

Wild berry cheesecake with berry coulis

Or

Pear and chocolate crumble*

DRINKS

Glass of champagne + coffee or tea

(* : Vegetarian option)