

39,50€ Gourmet Special Menu All week long excepted on Sundays

Entrée + Plat + Dessert

First Courses

Starter of the day

Organic poached egg - Asperagus Rissotto - Carpaccio of smoked duck fillet from Les Landes

Avocado tartare served with crayfish tails - Pomelo flesh - Aurora sauce

Artichoke salsad with panned calf sweetbread - Rucola - Julienne of Granny Smith

Ceviche of French pinc trout marinated into coconut milk & lime juice, served with freshly diced avocado and mango

Vegetables & prawns pasties fold with fresh pine nuts - Thai vinaigrette sauce with cilentro

Half-cooked foie gras terrine, marbled with mellow apricots.

Six oysters "Fines de Claire" Marennes Oléron island calibre N°3 - Salted butter - Rye Bread - Pickled chopped shallots

Main Courses

Main dish of the day

Minute chopped Salers beef tartare - French fries - Salad

Sautéed calf's kidneys flamed with Cognac - Fresh tarragon mustard sauce - Gnocchis

Plancha grilled duck filled form Gers - Morello cherry sauce - Polenta corn cake made with Parmesan cream.

Confit duck thingh from Les Landes (Southwest France), Salardaises sautéed of rattes potatoes.

Plancha grilled Herdshire beef tab - Salted butter candied shallots - Fried rattes potatoes with parsley and garlic

Plancha bass filet - Orange butter spicy custard - Smal zucchini & mushroom flan

Pavé of French pink trout - Sauce vièrge - Lentilles Beluga à la Provençale

Cheese Selection, Home Made Desserts , Artisan Ice Creams

Cheese selection plate go the moment served with salad

Gourmet coffee with three iny treats

Dessert of the day

Genuine sweetness of Tatin caramelized pears on a salted butter pancake served with vanilla ice cream.

Profiteroles served with a dark Valrhona chocolate sauce - Vanilla ice cream - Almond flakes - Chantilly cream

Duet of crepes suzette, Grand Marnier vanilla ice cream

Valrhona Tainori Feuillantine - Vanilla custard - Hazelnut artisan ice cream - golden raisins marinated into Pineau

Fresh fruits Pavlova - Artisan passion fruit sorbet - meringue petals - Chantilly Cream- Red fruit dressing

Bergamot lime tart topped with meringue. Earl grey shortbread

Rhum Baba - Spicy Pineapple Carpaccio - Chantilly cream

3 scoops ice-cream cup from our « Alpine Artisan Ice Creams » selection

White Lemon Colonel scoop, Vodka & small bush of fresh fruits