

- La Table Ronde -

Maîtres Restaurateurs

Starter + Main Course **ou** Main Course + Dessert **30€**

Starter + Main Course + Dessert **35€**

Starters - 18€ -

- Foie Gras -

Homemade / White Porto / Tonka bean / Caramel Porto - Vanilla

- Salmon -

Homemade Gravlox - Yuzu Gin and Dill / Green Apple variation / Aigrette cream Wasabi - Yuzu

- Ravioli -

Cancoillotte stuffed with fresh herbs / Local Shiitakés / Hay and Vin Jaune whipped cream / Mushroom broth

Main Courses - 23€ -

- Beef -

Chef's choice / Potato gratin with Cantal cheese

- Fish -

Chef's choice / Mushroom and Pecorino Romano Risotto

- Rabbit -

Saddle of Rabbit stuffing with homemade Gingerbread - Chestnuts - Mustard / Rabbit juice with Cider and Mustard / Potato gratin with Cantal cheese

- Veggie -

Potato gratin with Cantal cheese / Mushroom and Pecorino Romano Risotto

Desserts - 10€ -

The dessert must be chosen at the start of the meal, please.

- Cheese -

French traditional service / Homemade jam

- Chestnut -

Chestnut Financier / Chestnut Chantilly / Crispy Feuillantine / Chestnut Ice Cream

- Homemade Gingerbread -

Just toasted / Apple and White chocolate Ganache / Roasted Apple with caramel Cider / Gingerbread Crumble / Green Apple sorbet