

# - La Table Ronde -

*Maîtres Restaurateurs*

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

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

## Starters - 18€ -

### - Foie Gras -

Homemade / Hibiscus and pear Eau de vie / Apple chutney and hibiscus / Hibiscus jelly

### - Shrimps -

Stuffed conchiglioni : shrimps - mango - coriander / Thaï - coconut bisque

### - Asparagus -

Cooked in two ways / Asparagus cream with local goat cheese / Hazelnuts crumble /  
Fresh local goat cheese : shallots - fresh herbs / Chervil oil

## Main Courses - 23€ -

### - Beef -

Chef's choice / Potato millefeuille with Comté

### - Fish -

Chef's choice / Braised fennel with orange

### - Local Pork -

Marined pluma : soy - honey - ginger / Potato millefeuille with Comté

### - Veggie -

Potato millefeuille with Comté / Braised fennel with orange

## Desserts - 10€ -

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

### - Cheese -

Cheese trolley / Homemade jam

### - Rice and Local Strawberry -

Coconut rice pudding / Strawberries tartar with mint and lime / Caramel puffed rice /  
Strawberry sorbet

### - Pear and Tea -

Poached pear with jasmine tea / Pear tartar with lemon and tea / Jasmine cream / Pear jelly /  
Almond tuile / Pear sorbet

