

STARTERS:

Aubergine & Zucchini:(13€)

Eggplant and zucchini velouté, confit tomatoes and stracciatella.

Duck:(16€)

Crispy duck confit parcel, fresh pears, and spiced roasted pears.

Salmon and Spinach:(15€)

Salmon and spinach sautéed, light cream and lemon emulsion.

MAIN COURSES:

Beef:(27€)

Hand-cut beef fillet tartare, traditionally seasoned, confit egg yolk in Worcestershire sauce, parmesan tuile and a homemade potato galette.

+€5 in the Troubadour Menu Octopus Tentacle:(29€)

Persillade octopus tentacle, tender carrots and pickled onions, garlic emulsion and crisp seasonal vegetables.

+€5 in the Troubadour Menu Veal sweetbreads:(29€)

Crispy veal sweetbreads, rich beef jus and vin jaune, homemade potato galette.

Poultry:(26€)

Chicken ballotine with fresh chanterelle, chef's cream, and a homemade potato galette.

Goat:(25€)

Crispy goat's cheese croques, beetroot mousseline and caramelized walnuts, crisp seasonal vegetables.

DESSERTS:

Cheese:(12€)

Selection of cheeses from the cheese shop at Pernes train station.

Chocolate:(12€)

Choux pastry, chocolate whipped ganache, and hazelnut.

Fig:(12€)

Caramelized tuiles, fresh and roasted figs, and light whipped cream.

Brioche:(12€)

French toast, peanut praline, and vanilla ice cream.