

Les gens Heureux

Starters

Foie Gras (+2€)

Cooked with berries / shortbread biscuit / sesame / flowers

White tuna

Prepared as a ceviche / apple / cucumber / hibiscus

Beetroot

Smoked / mascarpone / raspberries and chilli coulis

Mains

Beef "Salangus" (+1€)

Tartare with herbs / Asian broth / risotto of orzo with broad beans

Mullet

Marinated and blazed / fennel purée/ sauce with citrus and aniseed / grape-redcurrant-wasabi ice-cream

Rabbit

With pistachios / celeriac / apple and cucumber / green mole sauce / lemon balm ice-cream

Cheese and Desserts

Cheese platter

From a local cheese monger

Peas

Bavarian cream / sugar coated peas / honey ice-cream

Strawberries

White chocolate / Strawberry coulis and cream / asparagus pudding / cranberry and black pepper ice-cream

Chocolate

Duo of chocolates / sheep milk and cherry mousse / blackcurrant sorbet

Prices

Starter + Main or Main + Dessert : 28€

Starter + Main + Dessert : 32€