## The Gourmet Menu: Starter + Main Course + Dessert at €44.00 Gourmet Formula: Starter + Main Course OR Main Course + Dessert at €35.00

### Served lunch & dinner from Wednesday to Saturday included

#### Cocktails - €9.50

Spritz - with Aperol or Campari or St Germain with elderflower

Americano - Campari - White Martini - Red Martini - Orange slice

Mojito - Lime - Mint leaves - White rum - Cane sugar

Cosmopolitan - Vodka - Cointreau - Lemon juice - Cranberry juice

Planter's Punch - Dark rum - White rum - Orange juice - Pineapple juice

Pina Colada - White rum - Malibu - Pineapple juice

Sex on the Beach - Vodka - Peach liqueur - Pineapple juice - Cranberry juice

**Virgin Mojito -** €7.50 Lime juice - Mint leaves - Cane sugar

**Virgin Pina Colada -** €7.50 Pineapple juice - Coconut milk

**Virgin Florida -** €7.50 Pineapple juice - Orange juice - Lemon juice - Grenadine

#### A Starter à la carte outside the set menu: €13.50

#### **Starter of the Day**

#### Homemade foie gras terrine with soft apricots

Raspberry onion chutney - Seeded bread toast

#### Organic free-range soft-boiled egg with Meurette sauce

White wine leek fondue - Walnut bread crouton

#### Avocado tartare with crayfish tails

Pink grapefruit and Aurora sauce

#### Razor clams grilled on the Plancha with parsley

Sautéed cherry tomatoes

#### Veal sweetbread vol-au-vent

Salad bouquet - Forestière sauce

#### Marrow bone with parsley

Salad bouquet and seeded bread toast

### Crispy goat cheese with honey and walnuts

Salad bouquet

#### Veggie Duo of avocado and cherry tomato tartare

Pink grapefruit and Aurora sauce

### A Main Course à la carte outside the set menu: €23.50

### **Main Course of the Day**

### Lamb sauté Forestière style

Mushrooms - Pearl onions - Fresh fine tagliatelle - Small vegetables glazed with honey and thyme

## Simmental beef bavette grilled on the Plancha

Shallots confit with salted butter - Fine parsley potatoes - Small vegetables glazed with honey and thyme

## Classic prepared Salers beef tartare

Organic farm egg - Fresh condiments - Homemade skin-on fries - Salad bouquet

## **Duck breast from Gers grilled on the Plancha - Cranberry sauce**

Small polenta cake with Parmesan cream - Small vegetables glazed with honey and thyme

## Veal kidneys flambéed with Cognac

Old-fashioned mustard and fresh tarragon sauce - Fresh fine tagliatelle

# Guinea fowl supreme with honey and rosemary Rutternut and notate purée due - Small vegetables

Butternut and potato purée duo - Small vegetables glazed with honey and thyme

# Sea bass fillet grilled on the Plancha - Orange and spice butter blanc

Pilaf-style rice with saffron - Small vegetables glazed with honey and thyme

# Veggie Cappelletti with spinach and fresh cheese With fresh free range eags. With cherry towatees sa

With fresh free-range eggs - With cherry tomatoes sautéed with basil and pine nuts

## A Dessert à la carte outside the set menu: €13.50

## **Dessert of the Day**

## Plate of four cheeses

Salad bouquet - Walnuts - Black cherry jam

## Gourmet coffee or tea

And its array of sweet treats

## Iced dark chocolate feuillantines with 64% cocoa

Custard - Artisanal salted butter caramel ice cream

## Homemade coffee tiramisu

Ladyfinger biscuit - Coffee cream - Chocolate streusel

# Profiteroles with 64% dark chocolate

Artisanal vanilla ice cream - Sliced almonds - Whipped cream

# Homemade Baba with St James amber rum

Spiced pineapple carpaccio - Whipped cream and sliced almonds

# Mont Blanc with chestnut cream

Almond dacquoise with hazelnut pieces - Blueberry center

# Mango and pineapple tartare on a homemade shortbread

Madagascar vanilla whipped cream

# Cup of 3 scoops of ice cream and sorbet

Vanilla, Coffee, Chocolate, Salted butter caramel, Pistachio, Passion fruit, Lemon, Blackcurrant, Raspberry, Strawberry, Mango

# Colonel cup - Artisanal lemon sorbet

Red berry bouquet - Vodka