

## Starters

*Huge Goat Cheese Tagliatelle with Nutmeg Butter. (Specialty)*

*Crab and Avocado Savoury Cake, Creamed Sheep's cheese with fresh Mint, Rapseed Oil Dressing, Homemade Thin Crystal Potato Chip.*

*Fricassee (braised in a white sauce) of Snails and Chestnuts with black Caraway Seeds, Creamed Carrot Tops and Black Trumpet Mushrooms.*

*Terrine of Duck Foie Gras and Candied Kumquat & Yuzu*  
*(Japanese citrus fruit taste like a Tangerine)*

## Fish

*Skate wing slowly cooked with Sundried Tomatoes and Kaffir Lime, Coconut Milk and Lemongrass, Vegetables sautéed in a Wok.*

*Loin of Meagre (Adriatic White Seabass) and Mousseline (light Cream) of Crayfish in shell, artichoke cream with squid ink, juice like a Bisque.*

## Farm and Pasture

*Roasted Rack and Saddle of Lamb, Chick Pea Mousseline flavoured with Lemon and Sesame, Sweet Spice Cromesquis and its juice.*  
*(supp 2 €)*

*Striploin of Beef confit with Walnut Oil, Mousseline of Sweet Onions with Potatoes & Morteau Smoked Sausage.*

## Plateau de Fromages

*Including Various style refined Crottins de Chavignol (Goat Cheese) (Specially selected by Dubois-Boulay master cheesemaker in Chavignol)*

## Sweets

*Warm Tangerine and Mirabelle Soufflé.*

*Thoughts on the apricot, notes of rosemary.*

*Lemon Tart, on a Shortbread Cookie, Drops of Meringue and Lemon Rinds Sorbet.*

*Chocolate Brownie, Mint Mousse & Green Mint Iced Cream.*