## La Carte

### Starters

THE ONION SOUP 19€ Parmesan gratin, Garlic crouton

THE EGG PARFAIT 22€ Mushrooms in 3 textures, smoked Bacon emulsion

THE CHEF'S TERRINE 24€ Homemade Figs and Honey Bread, Chutney

THE FOIE GRAS 26€ Blackberry jelly, Gingerbread, caramelized Onion and Miso ice cream



### Main Courses

THE RETURN FROM THE HUNT According to delivery ...

THE CATCH OF THE DAY 35€ Dashi and Shiitaké broth, Zucchini sautéed with smoked bacon and deglazed with Lime

THE BEEF CHEEK\_35€ Char-grilled then stewed for 12 hours , Brocoli mousseline, Shot Potatoes and Gravy

THE QUAIL 44€

Foie Gras and Mushrooms Duxelle stuffing, Parsnip Mousseline , Sautéed Mushrooms, Blackcurrant gravy

> THE PASTA OF THE DAY Ask for the Chef's suggestion...



## La Carte



#### Cheese

Selected Delights and Young Sprouts ...
15€



# Desserts Thank you for ordering in advance

THE APPLE TART 15€

Poached and stewed Apple, ice cream of the moment

THE PEAR 15€ Poached in Red Wine and Spices, whipped Mascarpone

THE CHOCOLATE SOUFFLE - Made to Order 17€

Ice cream of the moment

Kids Menu until 10 years old - 19€

Main and Dessert according to the Chef's suggestion Soft drink included



### Menu du Château

*55€* 



**The Onion Soup** Parmesan gratin, Garlic crouton

Or

The Egg Parfait
Mushrooms in 3 textures, Smoked Bacon emulsion



The Beef Cheek
Char-grilled then stewed for 12 hours , Brocoli mousseline, Shot Potatoes and
Gravy

Or

**The Catch of the Day**Dashi and Shiitaké broth, Zucchini sautéed with Smoked Bacon and deglazed

with Lime



The Apple Tart
Poached and stewed Apple, ice cream of the moment

Or

The Pear
Poached in Red Wine and Spices, whipped Mascarpone



Selection of Cheeses - extra 7€



## Tasting Menu



The Foie Gras
Blackberry jelly, Gingerbread, caramelized Onion and Miso ice cream



The Egg Parfait
Mushrooms in 3 textures, Smoked Bacon emulsion



The Beef Cheek
Char-grilled then stewed for 12 hours , Brocoli mousseline, Shot Potatoes and
Gravy

Or

The Catch of the Day

Dashi and Shiitaké broth, Zucchini sautéed with Smoked Bacon and deglazed

with Lime





**Selection of Cheeses**Young Sprouts and Chutney



Dessert To choose from the A La Carte menu



### Back from the Market... 29€



At lunch only From Tuesdays to Fridays

Except Holidays

Main Course and Dessert

According to the Market and Chef's inspiration!



## Extend the pleasure...

Treat yourself with a moment of indulgence and relaxation, and enjoy the quietness of our pool or of our private Spa after lunch ...

Pool: upon reservation from 11am to 4:30pm, towels and long chairs included
25€/person

Private Spa : 90min, Detox and Indulgence welcome tray, 90€/2persons



A Home made and seasonal cuisine

List of allergens available from staff Net Prices - Taxes and Service included

