

## MENU

### Seasonal « home-made » food

#### **STARTERS (8.00€)**

Fish tartare with a Parmesan and sun-dried tomato shortbread

Lentil salad with bacon bits and onions, soft-boiled egg and Emmental biscuit

Carrot and cumin creamy soup

Pot-au-feu terrine with beef confit

#### **MAIN COURSES (17.50€)**

Pan fried fish (depending on availability), mushroom risotto and white wine sauce

Pork cheek in a red wine confit with mash potatoes

Parmentier with a duck confit and sweet potatoes, Port wine sauce

Rabbit saddle stuffed with chorizo, carrot and Chinese cabbage stir fry

#### **CHEESES (7.50€)**

*(Please request at the same time you order main courses)*

Ripened cheese platter with mesclun salad and walnut oil

Fresh local goat cheese « sucettes » from Le Vazereau

#### **DESSERTS (7.50€)**

Crunchy chocolate cake with caramel mousse and red fruits coulis

Citrus fruits Tiramisu

Soft almond cake with apple stir fry

**CHILDREN'S MENU (1 main course + 1 ice cream) 11.50€**

**NET PRICES**