

LA TABLE DE L'INITIAL

Starters

- Roasted Butternut, Cream of fresh goat cheese, dried fruit muslis **8.50€**
- Cod gravelax, orange condiments, fennel pickles **10.00€**
- Golden ball turnip tatin, homemade dried duck breast, honey juice, fresh arugula **9.50€**

Main dishes

- Low temperature pork tenderloin stuffed with mushrooms, sliced gravy, glazed vegetables **19.00€**
- Confit salmon, variation of celery, berry crumble **18.00€**
- Deer steak, fregola risotto, parmesan tile **20.00€**

Desserts

- Apple dessert with maple syrup and homemade gingerbread ice cream **9.00€**
- Khaki and almonds in texture, note of fresh lemon balm **8.00€**
- Extra soft dark chocolate cake, creamy milk chocolate and white chocolate mousse **10.00€**

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