

Menu de saison

One starter, one main course and desserts : 50.00€/p.

STARTERS

- Asparagus soup
- Bocquillon beef carpaccio, olive oil, parmesan and arugula
- Chaud-froid de canard : poultry liver mousse, smoked duck and pan-fried foie gras
- Italian-style tuna tartar, red pepper coulis, fried quail egg

MAIN DISHES

- Back of cod, mousseline, green and white asparagus, purée
- Rolled lasagna "Rotolo" - stuffed with ricotta and spinach, parmesan cream
- Duck fillet, honey and sesame sauce, seasonal vegetables and gratin dauphinois
- Rack of lamb, rosemary sauce, peas, baby onions and white asparagus and green beans

DESSERTS

- ♥ • Large plate of selected cheeses, crunchy salad and dried fruit
 - * *Instead of dessert, +5€.*
 - ** *In addition to the dessert, +10€*
- *Coffee pie, a speciality for over 30 years*
- Strawberry Melba: vanilla ice cream, strawberries and whipped cream
- The choco-noisette: chocolate mousse, hazelnut cream and macaroons