

DINNER

EVENING MENU

STARTER + MAIN COURSE + DESSERT

41€/person *excluding supplements*

STARTER + MAIN COURSE + CHEESE* + DESSERT

46€/person *excluding supplements*

OUR STARTERS

A LA CARTE

Kimchi / Mackerel gravlax / Blue and green meat radish	12€
Brousse (soft sheep's cheese) / Clementine / Almond and toast crumble	12€
Chanterelles / Smoked squash / Hollandaise sauce / Combava (+2€)	14€
Our « pâté en croûte » skilfully prepared by both Chefs (+3€)	16€

MAIN COURSES

Hay-roasted celery / White morel mushroom / Coconut / Chesnut	19€
BBQ Trout / Pil pil sauce with herbes / Red curry / Vinegar potatoes	22€
Picanha pork / Vadouan carrots / Smoked chick peas / XO sauce (+5€)	27€

OUR DESSERTS

Kiwi / Peppermint / Aloe vera / Lime	12€
Quince / Walnut / Yellow wine	12€
Warm chocolate Xoco mousse** / Banana / Licorice (+3€)	14€
French cheese platter - Fromagerie Les Trois Jean (4 pieces of cheese)	12€

**2 pieces of cheese / **Xoco is an exceptional 100% traceable chocolate.*

