



## WINTER MENU

Main course only: €24 Starter/Main course or  
Main course/Dessert: €31 Three-course menu: €38

Our chef and his team offer an à la carte menu prepared with fresh, seasonal and local produce.

### To begin with...

#### Roasted Camembert

Half a soft Camembert cheese, cured ham, mushrooms and potatoes

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#### Seasonal terrine

Pure pork terrine from Aveyron, salad of young shoots and pickled vegetables

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#### Cucurbit soup

Fresh goat's cheese and roasted pumpkin seeds

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#### Homemade salmon gravlax

Dill, pepper and lemon, extra virgin olive oil  
And julienne seasonal vegetables

*Fish and meat are served with seasonal vegetables and potatoes.*

*List of allergens available on request.*

## To be continued...

Aubrac beef ribeye steak with Roquefort sauce

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Half duck breast with honey and lavender reduction

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Fresh catch (depending on availability)

Iberian spice and fennel emulsion

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Creamy green risotto

Flavoured with green vegetables, cream, rocket and Parmesan cheese



## To conclude...

Chocolate lava cake with praline centre

Vanilla ice cream, homemade salted caramel sauce and roasted hazelnuts

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French toast

Homemade red fruit coulis and roasted almonds

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Apple and pear pavlova

Meringue, whipped cream and ice cream

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Cheese platter



**Children's menu €13 (main course + dessert)**

Beef or fish fillet, served with potatoes and seasonal vegetables + Scoop of ice cream, flavour of your choice, or chocolate cake