

## 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

#### Seasonal terrine

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

#### Cucurbit soup

Fresh goat's cheese and roasted pumpkin seeds

#### 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

Half duck breast with honey and lavender reduction

Fresh catch (depending on availability)

Iberian spice and fennel emulsion

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

French toast

Homemade red fruit coulis and roasted almonds

Apple and pear pavlova

Meringue, whipped cream and ice cream

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