

Our Gastronomic menus

Evening Service and Lunches on Sundays and Public Holidays
Service from 12h00 to 14h00 and from 19h00 to 21h00

Menu Fines Roches

Chef's suggestion of the day:
one starter, one main course and a plate of cheese or a dessert

Menu Gourmand

Mise en bouche

Terrine of Duck Foie Gras Cooked in Muscat des Beaumes de Venise,
Crunchy vegetables, Focaccia with black olives

Or

“Tartare” of Vegetables “Orange and Marjoram”, Zucchini flower, Acidulous meat of Crab

Or

Morel, Asparagus, Crispy Egg

Filet of John Dary, French Peas, Emulsion of Soft Garlic

Or

Filet of Bull, Gardianne sauce, Condiment of Black Olives

Or

Filet of Guinea Fowl with Duck Foie Gras, Apple Sweet and Sour, Potatoes in juice

Or

Crown of Lamb, Garlic and Sage Sauce, Sweet Onion stuffed with mixed Vegetables

Selection of Maturated Cheeses by Josiane Déal

Or

Chocolate Emotion “Hart of Guanaja”

Or

Mango Tart

Or

Strawberry Cream Cake

A la carte

At your choice in the above menu