

# MENU "DECOUVERTE"

## Starters Assortment:

Scallops just fried, leek fondue, lemon cream

Sweet potato tartar confit with seaweed, red cabbage filament

Smoked salmon and pink pomelos, minced with yellow chicory, black pearls

Duck foie gras block 30%, onion confit

or

Butternut soup with soft and brown fruits, flower petals

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## Main course at choice:

Yellow poultry supreme, potatoes fondant and oyster mushrooms, cep cream

Back of cod, sea lettuce, celery rave with turmeric and fennel, shellfish juice

Beef steak, potato gratin, fried red onions and chestnuts, bordelaise sauce (+7€)

or

\*Roasted cauliflower heads, forest mix, celery and fennel, vegetable juice

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Plate of Cheeses (+6€)

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## Desserts Assortment:

Eclair with basil apples and cinnamon

Bitter Chocolate Ganache Entremet

Crème brûlée with coconut milk and pineapple

or

\*Chocolate dome, orange supreme, blueberries

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## Drinks:

One glass of wine (16 cl) at choice :

Touraine AOC Sauvignon Luc Poulain (blanc) or Touraine AOC Domaine des Echardières (rosé) or Bordeaux AOC les Mercadières (rouge)

OR

A glass of soft (water or cola ou fruit juice)

\*Lactose and gluten free vegetarian menu

### Child Menu:

Shredded turkey breast, cherry tomatoes and mozzarella balls

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Choice of main dish from the menu

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Sparkling chocolate ingot

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Orange juice; Coca-Cola or water

\*subject to modification