

“RETOUR DU MARCHÉ” MENU

This bistronomic formula, renewed every week, is composed according to the arrivals at our local markets.

TO START YOUR MEAL...

Leeks and duck foie gras from the Graves area,
Truffle dressing, crushed hard boiled eggs, nuts

Chestnut

Seasonal mushrooms sou, light cream

TO FOLLOW...

Cod fish

Like a Fish and Chips, Tartar sauce, pak choi salad marinated with honey and coriander

Lamb shoulder,

Roasted in pastilla, plum coulis with candied lemon, spiced couscous with dry fruits and almonds

FOR A SWEET FINISH...

Orelys chocolate

Shortbread biscuit with cocoa, creamy Orelys chocolate and passion fruit

Mandarine,

Crème brûlée and chestnut ice cream

« Retour du marché » three-course menu

Starter, main course and dessert | **44 euros**

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Boar,

Stew in open ravioli, celeri and horseradish

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