

Menu L'Essentiel € 56



Starters

Clams in the marinière style with vegetable cream,
flavored with lemongrass and ginger

(Sulfite)



Duck foie gras terrine, rhubarb-raspberry chutney, chestnut brioche

(Gluten)

Main Courses

Roasted salmon fillet, stir-fried soybean sprouts, Thai virgin sauce

(Fish - soy - sesame - nuts)



The farm chicken ballotine stuffed with herb butter, reduced juice

(Sulfite - garlic)

Choice of topping


Thai rice with coconut milk, Mashed potatoes, New potatoes, Greens

Desserts

Chocolate fondant

Flowing caramel heart, intensely vanilla custard

(Egg - lactose - nuts - gluten)



Pavlova with exotic fruits French meringue, lactose-free whipped cream,
compote of fresh exotic fruits

(Egg)