

# WINTER MENU

## STARTERS:

**Shrimp quenelle**, langoustine head jus with Vin Jaune (Jura wine), prawn cream, caramelised chicory ..... 12€

**Perfect egg**, pickled butternut squash, herb mayonnaise, spinach, tangy raspberry espuma ..... 10€

**Gnocchi 'raclette-style'**, Morbier cheese emulsion, bresaola, gherkin condiment ..... 11€

## MAIN COURSES:

**Poached sea bream with mild spices**, salsify mousseline, pickled cauliflower, turmeric broth ..... 21€

**Beef cheek**, slow-cooked for 7 hours, tangy lentils, marinated foie gras cream, black radish and red cabbage juice ..... 22€

**Rabbit saddle**, stuffed with Kalamata olives, crispy leek risotto, bergamot-scented rabbit jus ..... 20€

## DESSERTS:

**Hot chocolate** : warm chocolate espuma, milk chocolate ganache, salted butter caramel, peanuts, caramel ice cream, peanut butter biscuit ..... 10€

**The Exotic**: yuzu cream, coconut ganache, lime & coconut madeleine sponge, coconut crisp, mango sorbet ..... 11€

**Potato dessert**: vanilla-infused potato cream, white chocolate and Vitelotte cream, soft sponge, Vitelotte crisps, honey-roasted apple disc, sweet potato gel ..... 9€

## ALL YEAR LONG

### STARTERS\*

Homemade **Foie Gras** Terrine .... 18€

**Land & Sea Platter**: Duck Breast & Home-Smoked Salmon ..... 17€

### DISHES\*

**Fish of the Day** with Vouvray sauce and seasonal garnish ..... 29€

### Roasted Prawns

with truffle risotto and puffed buckwheat ..... 31€

**Calf Sweetbread** with Morels .... 32€

### Beef Fillet\*\*

with Creole sauce and homemade fries ..... 29€

### DESSERT

**Royal Chocolate** "Valrhona" ..... 14€

**Ice Cream Trilogy** ..... 7 €