

# 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,  
bresaula, 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 €



The restaurant is closed on Sunday evenings, as well as on Mondays and Tuesdays at lunchtime. Open Monday and Tuesday evenings by reservation only for people outside the hotel (limited seats available). For the **Soirées Étapes 1**: Lunch of the day; for the **Soirées Étapes 2**: Starter, Main Course, Dessert; for the **Soirées Étapes 3**: 3 dishes à la carte. \*We charge a supplement for 'Signature' dishes. Prices displayed are net, service included.

Our meat comes from French breeds (\*\*Charolais, Limousin or Pays de Loire beef), depending on availability.

We accept payments via Master Card, VISA, Cheque, Cash, "Chèque Vacances". Please note that "Ticket Restaurant" vouchers are only accepted for lunch from Monday to Friday, with a maximum of 1 voucher/pers.