

LE SEMAINIER

FROM JANUARY, TUESDAY 03RD TO FRIDAY 06TH...

Pumpkin velouté, hazelnut and chestnut
Candied veal shank, chard gratin, mustard
Rustic apple pie, quince marmalade and sour cream

FROM JANUARY, TUESDAY 10TH TO FRIDAY 13TH...

Leek vinaigrette, walnuts, mimosa-style egg
Fregola sarda, squid, ttoro and chorizo sauce
Mont-Blanc, marrons glacés whipped cream and citrus marmalade

FROM JANUARY, TUESDAY 17TH TO FRIDAY 20TH...

Dubarry velouté, pickled cauliflower, kacha
Black pudding from Pascal Manoux, creamy polenta, Parmigiano Reggiano
Sticky toffee pudding, vanilla ice cream, Corsican clementine

FROM JANUARY, TUESDAY 24TH TO FRIDAY 27TH...

Green lentil salad, quail egg and bacon
Cod fillet, roasted kabocha, sunflower seeds
Ecuadorian chocolate mousse, crispy praline, cocoa beans

Starter – Main Course - Dessert **35**

Starter – Main Course **or** Main Course - Dessert **29**