

Starters

- *Duck foie gras rolled in gingerbread and apricots preserved in curry*
- *Beef carpaccio with wild herb pistou and parmesan tile*
- *Tomato and candied garlic crumble, Serrano ham and cream of spinach with Espelette pepper*
- *Pan-fried foie gras in cider vinegar with apple, pear and cinnamon purée*
- *Salmon trio: home-smoked, marinated in herbs, in tartar with ginger and wasabi macaroons*
- *Potato cappuccino with morel mushrooms, bread soldiers grilled in olive oil*
- *“Stone soup” like the old ladies from the village used to make it*

Salads

- *Simple tossed salad : leaves of lettuce, balsam and walnut oil salad dressing*
- *Saint-Félicienne : Saint-Félicien cheese pasty marinated in olive oil, with red berries and coriander, mesclun salad with a walnut oil dressing and preserved tomatoes*
- *Epicurienne : foie gras ‘au naturel’, home-smoked duck breast, cep mushrooms , roasted kernels and preserved tomatoes*
- *Montagnarde : mesclun salad, warm potatoes, melted cheese and bacon smoked in curry*
- *Assortment of cold meats*
- *Serrano ham platter*