

STARTERS :

- Fried foie gras , reduction of duck with cardamom and pear
- Marbled foie gras and figs
Foie Gras ' Opéra ' like the mocha and chocolate dessert, hazelnut crunch
- Homemade smoked salmon blancmange with lime peel, genepi-flavoured wasabi, couscous with herbs and gambas
- Cream of lobster soup crunchy vegetables and black waffle with truffle-flavoured cream
- Carpaccio of wild salmon macerated in pure Lagavulin Malt, green asparagus and Jerusalem artichoke
- Homemade duck confit rillettes, pink potatoes and beetroot balsamic with a small smoked duck fillet salad
- Assortment of cooked pork meats
- Pata Negra ham cured for 18 to 24 months

SALADS : (assorted small salad base)

- La Gourmande: Marbled foie gras and fig, smoked fillet of duck and Parmesan flakes
- La Montagnarde: Mountain toast with cured ham
- La Nordigue: Homemade smoked salmon, gambas and toasts
- La Chevette: Hot goat's cheese with hazelnut honey
- La Caesar: Chicken with anchovies with a lemon parmesan sauce and Parmesan flakes