

Starters

- *Nettle soup in a tomato marmalade, a dash of horseradish and parmesan shortbread*
- *Gustard goat curd, creamy potatoes with white truffle aroma*
- *Duo of foie gras pear and apricot fruit poached in honey, toast with coffee oil*
- *Fine apple pie cinnamon and black pudding confit, salad with hazelnut oil, tomato mousse*
- *Scallops tartar with lime, ginger, macaroon of king crab, with cream of green tea*
- *“Charlotte” eggplant confit with fresh goat cheese, smoked trout, honey yogurt dressing*
- *“Clafouti” tomato confit cake with Parmesan cheese, Spanish ham and black olive cream*
- *Beef carpaccio, stewed artichoke and wasabi marinade, sweet potato chips*
- *Crust black mountain bread, crushed tomatoes, bacon and cheese mountain, cooked in white wine*
- *Assortment of cold meats*
- *Serrano ham platter*

Salads

- *La Gourmande: mesclun, traditional foie gras, home-smoked breast of duck, confit tomatoes and bio*
- *La Taille : mesclun, marinade chicken breast*
- *La Cheurette : mesclun, goat cheese samossa with berry pink, Serrano ham, roasted pine nuts and Pomodori*
- *La Montagnarde: mesclun, hot potatoes, melted cheese and slices of smoked bacon*
- *La Guisnette: mesclun, marinated in wasabi shrimps, home-smoked troute, orange segments, yoghurt and lime dressing*