

# Menu de la Privadière

Menu 95€ (5 courses services excluding drinks)

Wine Flight 39€ (3 glasses of wine)

## Aperitive



## Mise en Bouche



## Starters

Large Langoustine cooked until just tender with an emulsion of Langoustine, green Asparagus, stuffed Morel mushrooms and a white butter sauce.

Or

Breadcrumb coated Frog's leg pan fried and on Parmesan shortbread biscuits with mashed potato, parsley pesto and horseradish condiments.



## Main Courses

Fillet of Bass, Watercress juice, Gillardeau Oyster poached in its shell, caramelised Leeks, puffed rice Tuile with black Sesame and Buddah's hand plant.

Or

Free Range Guinea Fowl from The Ardèche, crumble of crispy Guinea Fowl skin, sauce Mafé\* and served with seasonal vegetables.

(\*sauce made with nuts)



## Deserts

Breton shortbread,  
Gariguettes strawberries, vanilla cream, strawberry and rhubarb marmalade, Olive oil sorbet \*, strawberry gel and Sarawak pepper  
(\*Made with olive oil from The Domaine)

Or

Chocolate tart,  
salted caramel, Madeleine biscuit, whipped milk chocolate ganache, Macadamia nut praline and cocoa sorbet.

# Menu de Julien

Menu 125€ (8 courses excluding drinks)

Wine Flight 69€ (5 glasses of wine)

## Aperitive



## Mise en Bouche



## First Starter

Large Langoustine cooked until just tender with an emulsion of Langoustine, green Asparagus, stuffed Morel mushrooms and a white butter sauce.



## Second Starter

Breadcrumb coated Frog's leg pan fried and on Parmesan shortbread biscuits with mashed potato, parsley pesto and horseradish condiments.



## First Main Course

Fillet of Bass, Watercress juice, Gillardeau Oyster poached in its shell, caramelised Leeks, puffed rice Tuile with black Sesame and Buddah's hand plant.



## Second Main Course

Free Range Guinea Fowl from The Ardèche, crumble of crispy Guinea Fowl skin, sauce Mafé\* and served with seasonal vegetables.

(\*sauce made with nuts)



## Pre desert

Ribbons of fresh pear served on a meringue bed and Poire Williams Eau de Vie sorbet



## Deserts

Breton shortbread, Gariguettes strawberries, vanilla cream, strawberry and rhubarb marmalade, Olive oil sorbet \*, strawberry gel and Sarawak pepper  
(\*Made with olive oil from The Domaine)

Or

Chocolate tart, salted caramel, Madeleine biscuit, whipped milk chocolate ganache, Macadamia nut praline and cocoa sorbet.