

# WINTER MENU

Butternut velouté with croûtons

Lobster with risotto and Jérusalem artichoke mousse

Crème brûlée with chocolate ice cream

Selection of Cheeses

Scallops with pea puree, rocket and mango dressing

Beef filet with mushroom sauce, lentil mousse and baked turnips

Pistachio fondant and strawberry sorbet

Selection of Cheeses

Smoked salmon with garlic, chives and feta cream, green salad with lime dressing

Duck with raspberry sauce, parsnip purée and green beans

Sticky date pudding with spicy poached apples and vanilla ice cream

Selection of Cheeses

Abondance cheese, shallot and mushroom choux

Lamb chops with cheese polenta, garlic butter sauce and steamed carrots

Plated chestnut mille-feuille with popcorn ice cream

Selection of Cheeses

Pan Fried shrimps with butter, parsley and garlic, roquefort and pear salad on the side.

Porc filet mignon, cauliflower, brussel sprouts with honey and mustard sauce

Chocolate and orange cake with lemon ice cream and honeycomb

Selection of Cheeses

Sea bream ceviche yuzu, coriander seed and rosemary dressing

Breaded veal escalope with green beans and carrots

Tarte tatin and cheesecake ice cream

Selection of Cheeses

Poached egg with comté sauce, blue cheese croquettes and chives

Guinea fowl supreme marinated in truffle oil with mashed potato, red beans and cabbage

Pear crumble, caramelized hazelnuts and macadamia ice cream

Selection of Cheeses

