

COUNTRY MENU

Frogs and Sea Food Tart with Spinach, Mixed Peas

Hot Home Made Cake Of Whiting and Crayfish,
Chives White Butter

Home Made Pancake With Snails and Auvergne Blue Cheese,
Mushroom and Half Shelled Walnut Sauce

Slice Of Marinated Salmon and Puy Green Lentils,
Hazel Nut Oil, Tomato in a light Puree

Candied Duck with Garlic and Charlotte Potato, Mushroom
with Balsa Vinegar

Baked Cod with Chorizo Chips, Sea Food and Saffron Rice
Façon Paella

Slices of Guinea Fowl , Mushroom Sauce , Courgette and Green
Asparagus Cake

Faisselle Cream cheese from Creuzier served with a choice of
Cream, Honey

Or

Auvergne Cheese Board

Strawberry and Raspberry Soup, St Pourçain Red Wine
Lemon Sorbet and Delos Biscuit

Poached Meringues on an egg Custard

Lemon Tart façon Marcel Pussin, red fruits sauce and
Lemon Sorbet

Menu at 31 euros net

Drinks not included, 1 starter, 1 dish, 1 cheese ,1 dessert