

GOURMET MENU

" Mise en Bouche "

Home Made Cake "Clafoutis" with Bitter Cherry, Slice of Fresh
Foie Gras in Port Wine and Mesclun Salad

Squids, Sea Food and Mussels Ravioli with Black Olives,
Dublin Bay Prawn Bisque with Espelette Pimento

Sorbet with Alcohol

Scallops in the Shell Poached in Sea Food Stock,
Lemon White Butter and Carrot in a light Puree

Flamed Charolais Filet with Pepper Cream and Vegetables

Auvergne Cheese Board

Or

Fresh Cream Cheese

Almonds and Yellow Lemon Cream Biscuit, Red fruit Sauce and
Lemon Sorbet

Rich Valrhona Chocolate Cake and Brazil Coffee, Vanilla Custard
and Coffee Ice Cream

Menu à 49 euros

Mise en Bouche, Starter, fish and Meat

Drinks not included,