

DELICACIES TRADITION

Terrine of Fresh foie Gras in Old port wine with Duck,
Candied Onions with Orange

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

Gourmandise of Mixed Salad with Meat of Chicken,
Charroux Mustard and Cake of fowl

Burgundy, s Snails of butter with garlic and Parsley

Braised Sweetbreads in White Wine and Tarragon,
Mushrooms and Parmesan

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

Roast Slices of Duck, Blackcurrant Sauce,
Beetroot in a light puree and Gravy

Auvergne Cheese board

Or

Fresh Cream cheese with Cream or Honey

A selection of house pastries

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 at 41 euros net

Drinks not included, 1 starter, 1 Dish, 1 Cheese, 1 Dessert