

## Starters

<i>Langoustine</i>	
<i>Cooked with elderflower and wild herbs</i>	32€
<i>Scallops</i>	32€
<i>Caramelised vegetable stock, cress and smoked celeriac</i>	
<i>Duck foie gras</i>	36€
<i>Served in an orange, escalopes confit in duck broth</i>	
<i>Black truffle</i>	
<i>Onion cream and veal sweetbreads in "pithiviers"</i>	42€

## Fish

<i>Char Lakefish</i>	
<i>Confit with cocoa bean, fresh herb coulis</i>	44€
<i>Fario trout</i>	
<i>Sorrel, aromatic spiced carrots and fresh mixed herbs</i>	42€
<i>Fresh line-caught fish</i>	
<i>Mushroom butter, vegetables en papillote, infused with pine sprouts</i>	44€

*Service and taxes included*

*For additional information concerning allergens, a complete list of ingredients is available on request*

## Meat and Poultry

<i>The hunt</i>	110€
<i>Seasonal game with free range pork and grilled chestnuts</i>	For 2
<i>Aged beef from Haute-Loire</i>	52€
<i>Hay smoked, apple and lemon balm stock</i>	
<i>Traditionally bred pigeon</i>	
<i>Cooked in a cereal crust with mushrooms</i>	48€
<i>Mountain Lamb from Haute-Loire</i>	46€
<i>Stuffed vegetables from the "Abbey Rozier" gardens</i>	2 courses

## Cheeses

<i>Matured Saint-Marcellin</i>	12€
<i>A selection of cheese from the trolley</i>	18€

## Desserts

<i>« Grands crus » chocolates from Maison Bonnat</i>	
<i>Lightly smoked Ceylan and iced Chuao chocolate</i>	22€
<i>Apple</i>	
<i>Baked with meringue, celery and farm cider</i>	20€
<i>Cocoa bean</i>	
<i>Herb jelly, crystallised celery leaf and buckwheat</i>	22€
<i>Malted barley</i>	
<i>Pear with caramelised hops, iced fermented barley</i>	20€

# *Renaissance Menu*

## *Scallops*

*Caramelised vegetable stock, cress and smoked celeriac*



## *Fario trout*

*Sorrel, aromatic spiced carrots and fresh mixed herbs*



## *Aged beef from Haute-Loire*

*Hay smoked, apple and lemon balm stock*



*A selection of cheeses from the trolley*



## *Malted barley*

*Pear with caramelised hops, iced fermented barley*

*105€*

Service and taxes included

# Les Loges Menu

*- Prepared for two -*

*Langoustine*

*Cooked with elderflower and wild herbs*



*Char Lakefish*

*Confit with cocoa bean, fresh herb coulis*



*Duck foie gras*

*Served in an orange, escalopes confit in duck broth*



*Traditionally bred pigeon*

*Cooked in a cereal crust with mushrooms*



*A selection of cheeses from the trolley*



*« Grands crus » chocolates from Maison Bonnat*

*Lightly smoked Ceylan and iced Chuao chocolate*

145€

Service and taxes included