

Menu Margot

3 plats 25€*

Starter + Main course + Dessert

Starter

The Chef's Ficelle Picarde (Crepe stuffed with, mushrooms
and fresh cream)

or

Grated beet salad, apples, with 2 duck breasts

or

The Chef's suggestion

Main course

Ling fillet with its celery cream

or

Guinea-fowl supreme with green cabbage

or

The Chef's suggestion

Dessert

Our desserts have to be chosen on the menu

*For the cheese platter instead of dessert,
an extra charge of 2 € will be added*

Tiffany menu

35€*

Starter

The Chef's timbale of foie gras

or

Snail profiteroles with garlic butter

or

Endives salad with red mullet

Small sorbet with its alcool

Catch of the day

or

Beef entrecôte with the Chef's sauce

or

Saddle of rabbit stuffed with dried figs

Cheese platter

Dessert

Our desserts have to be chosen on the menu

Elora Menu

45€*

Starter

Scrambled eggs with local truffle (Tuber Melanosporum)
or

Panned fried foie gras with apples and apple brandy sauce

Small sorbet with its alcool

Main course

Calf sweetbread with Madeira sauce or
John Dory fish fillet with a fennel cream sauce

Cheese platter

Dessert

Our desserts have to be chosen on the menu