

Elora's Menu

All our preparations are made on site by our Chef – Christophe Valingot – and his team.

Starters

- Marinated eggplant rolls with fresh goat cheese and its crisp smoked ham
9€
- Garenne Farm lentil salad, accompanied by its egg in jelly
9€
- The Chef's suggestion
9€
- The Chef's block of duck foie gras
15€
- Salmon duo: one of them marinated by the Chef and the other smoked 15€
- Pepper and poultry liver crumble
15€
- Fried foie gras accompanied by a fillet of duck tartar
18€

Main courses

- Salmon trout fillet, mustard seed and capers sauce
15€
- Seafood inspiration
17€
- The Chef's suggestion
15€
- Beef steak cooked on a grill heated by lavic stone and served with Béarnaise sauce
15€
- Beef rib steak accompanied by an anchovy paste
17€
- Lamb cutlets roasted with thyme
17€
- Calves' sweetbreads fried with garlic and parsley 27€

* *The service charge is included in our prices*

Desert
8€*

Aside from the ice cream scoops, all our deserts are made on site by our Chef – Christophe Valingot – and his team.

"Vanilla, chocolate & caramel" ice cream dish
or "Pineapple, apple & blackcurrant" sorbet dish

Or

The Chef's gourmet coffee (2€ supplement)

Or

The Chef's chocolate cake and its vanilla scoop

Or

Grapefruit cream and its segments, sprinkled with Brittany biscuits

Or

Fresh fruit salad

Or strawberries fried with forest honey from specially conceived beehives,
spiced with fresh mint, pollen and meringue

Cheese Platter

9.50€*

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