

## **Elora's Menu**

All of our preparations are made on site by our Chef,  
"Christophe Valingot" and his team.

### **Starters**

Cucumber charlotte with goat cheese & smoked salmon

Lentil salad with smoked duck fillet & its poached egg

Chef's suggestion

Block of foie gras from the Chef's ducks

Vegetable gazpacho & its shrimps sprinkled with chopped parsley

Tuna tartar and avocado with camomile oil

Foie gras fried with currants

### **Main courses**

Coalfish filet in a crust of herbs

Skate wing with capers

Chef's suggestion

Poultry fillet stuffed with mushrooms

Beef rib steak with Bordelaise sauce

Veal kidneys, old-fashion mustard sauce

Calves' sweetbreads fried with garlic and parsley

*\* The service is included in our prices*

## Dessert

**8€\***

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

Assortment of "vanilla, chocolate & carmel" ice cream  
or of "pineapple, apple & blackcurrent" sorbets

or

The Chef's gourmet coffee (2€ supplement)

or

The Chef's chocolate cake and its scoop of vanilla

or

Pineapple, carpaccio with red fruit coulis  
& its scoop of pineapple sorbet

or

Chestnut delight and its chocolate scoop

or

Fried strawberries with honey and mint

or

Fromage blanc from the farm & its passion fruit coulis

*Cheese platter*

9.50€\*

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