

## Elora's Menu

45€\*

### Starter

Bass tartar with lentils, lime and chomomile oil

or

Fried foie gras with currants

*Little sorbet and its alcohol*

### Main course

Calves' sweetbreads in Madeira wine

or

Monkfish medallions with garlic cream

*Cheese platter*

### Desert

You can choose our deserts à la carte

\* *The service charge is included in our prices*

## Desserts

7€\*

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

Lemon cream garnished with whipped cream and  
white chocolate, along with its red fruit coulis

or

Raspberry tiramisu and pink biscuits from Reims

or

Cholocate mousse

or

Fresh fruit salad

*Cheese platter*

9.50€\*

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