

A la carte

Starters

- ❖ **Carrot and coriander soup** 8€
- ❖ **Frogs' legs** 9€
Sweet chilli, garlic and lime dressing
- ❖ **Torched goats cheese** 9€
Oranges and grapefruit segments, beetroot, walnuts and blueberry
- ❖ **Grilled sardines** 9€
Aioli mayonnaise, capers and tomatoe dressing
- ❖ **Homemade foie gras** 17€
Red onion chutney, spicy bread and a shot of Côtes de Gascogne
- ❖ **Trout Vodka Gravlax** 14€
Avocado and blackberry
- ❖ **Grilled prawns** 11€
Corn on cob, red pepper coulis

Main courses

- ❖ **Vercors Trout fillet** 19€
Purple potatoes, pea and leek fricassée, chorizo and baby onions
- ❖ **Lamb shank** 24€
Confit potatoe, sauteed carrot and courgette, carrot puree, red wine jus
- ❖ **Porc tender loin** 20€
Mash potatoe, smoked lardons, green beens, brocolis, spinach, carrot puree
- ❖ **Beef filet, panfried foie gras** 29€
Confit potatoes, mix of mushrooms, carrot puree
- ❖ **Rack of lamb** 26€
Confit potatoes, green beens, brocolis, spinach, carrot puree
- ❖ **Lobster tail** 34€
Lemon risotto, asparagus, brocolis, green beens, red pepper sauce
- ❖ **Mushroom risotto (V)** 18€
Truffle oil, parmesan