



Fall 2021 card

Gourmet menu 34 €

- . **Scallops, saffron shortbread and chestnut espuma**
- . **Perfect egg, pumpkin cream, bacon crumble, parmesan cheese and spinach emulsion**
- . **Foie gras terrine, variation around apple and homemade gingerbread**

- . **Duck breast in herb crust, carrot mousseline, braised endive and orange jelly**
- . **Chicken ballotine stuffed with truffle and its forest garnish**
- . **Redfish fillet, cream of celery, leeks and beet coulis**
- . **Pasta of the moment**
- . **Flemish carbonade beef chuck**

- . **"To an opera tune"**
- . **"Mont-blanc" with chestnut and clementine**
- . **All chocolate iced vacherin**
- . **Lemon meringue pie**
- . **Praline success like a macaroon**

Cuisine prepared on site using fresh produce.
Chef: Nicolas Baudens and his team
Pastry Chef / Owner: Christophe PERNIN.
Raw quality products