

# La Carte

SERVED EVENINGS, WEEKENDS & PUBLIC HOLIDAYS

## Entrées



Rotolo filled with forest mushrooms, ricotta & broadbeans, pickled girolles mushrooms, Parmesan cream & truffle oil / 11€

Foie gras terrine marinated with Coteaux d'Aubance & 49 eau de vie, homemade brioche with cranberries, fig chutney & coulis / 14€  
(gluten free/lactose free = without brioche)



Confited pork belly, chorizo & red onion jam, sweet & sour apple purée / 12,50€

Salmon gravelax with beetroot, sundried tomato tartare with cucumber & apple, yuzu scented crème crue, blinis / 12€  
(gluten free = without blinis)

## Mains



Roast cauliflower & sweet potato tartelette, creamy lentils with aged garlic, goat's cheese with shallots, carrot purée & salad / 20€



Slow-cooked pork shoulder, brown butter potato mash, roasted seasonal vegetables, Pommeau sauce & ravigote vinaigrette / 21€



Seared breast of Guinea Fowl, with truffled stuffing, potato gratin with black garlic, roasted seasonal vegetables, jus & salsa verde / 22€



Catch of the day, brown butter potato mash, carrot mousseline, fondue of leeks & baby spinach, Champagne & yuzu sauce / 22€



Slow-cooked lamb rump, potato gratin with black garlic, roast carrot, jus / 24€

## Desserts

Crème brûlée of the day, rolled wafer biscuit / 8,50€  
(gluten free = without biscuit)

Lava cake with Valrhona dark chocolate, spiced poached pear with tonka bean, nougat icecream / 10€



Selection of 2 cheeses, salad, chutney & caramelised walnuts / 10€



Pavlova served with Madagascan vanilla chantilly cream, grapefruit curd, blood orange coulis & blueberries / 11€



l'Exotique - creamy kalamansi mousse, matcha tea dacquoise, mango filling, caramelised white chocolate / 11€