

# PHILIPPE EXCOFFIER

restaurant

## MENU

### AMUSE BOUCHE

### ENTRÉE

**Paprika and tomato tart**  
goat's cheese and condiment, basil pesto

### PLAT

**Braised beef chock**  
Bordelaise sauce, baby garden carrots

OR

**Yellow poultry supreme**  
stuffed with chanterelles, rich gravy



### DESSERT

**Chestnut and Cognac pie**

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*Pour accompagner votre repas, le Chef vous propose :*

- **White wine Kir**
- **Mâcon-Lugny aoc** Saint-Pierre, 2016
- **Haut-Médoc aoc** Ailes de Paloumey, 2012