



26 September 2023



MANDATORY ALLERGEN INFORMATION TO CONSUMERS FOR NON PRE-PACKED FOOD

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|----------------|------------------|---------------|-----------------|
| Gluten | Shellfish | Eggs | Fish |
| Peanuts | Soy | Milk | Nuts |
| Celery | Mustard | Sesame | Sulphite |
| Lupin | Molluscs | | |

Starters

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Braised celeriac and Gorgonzola from Lombardy									
White fish crudo, celery-green apple sauce vierge, lime, dill, pickles, smoked herring									
Pizza with ceps, arugula and Parmesan cheese									
Butternut and dried bacon puff pastry pie, black truffle, hazelnuts from Piémont, candied lemon sauce									
Terrine of rabbit saddle with mustard, candied onions and tarragon, toasted country bread									
Wood-fired oven-roasted parsnip cream soup with lupin flour, chestnut and rosemary bread crust									

Main Courses

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Charcoal-grilled rib of beef, shortbread tart,

with grilled Parmesan cheese and Cévennes onions on top, gravy and herb salad

For two persons.

Extra charge of 40€/person in the half-board package.



Whole lamb shoulder braised in a wood-fired oven,

sweet potato with dates, walnuts and sesame sauce

For two persons.



Fillet of Artic Char, smoked foamy butter

emulsified with berries, red cabbage leaves, celeriac mousseline



Vegetable lasagna, Fior di Latte mozzarella, candied lemon



Grilled Black Angus "Ojo de bife", green pepper sauce,

braised sweet potato saffron mousseline



Pike quenelles, pear-black truffle sabayon, watercress



Charcoal-grilled trout,

steamed potatoes coated with a fennel-flavoured white wine sauce



Frog legs "vol au vent" with black truffle, lemon cream



Desserts

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Lemon "Fontainebleau" cake and Buddha's hand



Rice pudding hazelnuts and puffed rice



Chocolate soufflé, ice-cream with grilled acacia seeds



World wines

■ Ribera del Duero d.o.c. Vega Sicilia Alion 2013

