GOURMET MENU

- ***STARTER / MAIN DISH / CHEESE <u>OR</u> DESSERT 57.-€***

- ***STARTER / MAIN DISH /CHEESE <u>AND</u> DESSERT 65.-€***

Appetizer.

Asparagus medley:

Raw and cooked, range of ravioli with spring vegetables
And a light emulsion with fresh thyme.

The « Capelin » (black pig from Cantal), slowly roasted:

Tarragon crust, pepper cannelloni and preserved onions
With black olives juice.

Regional Cheeses.

« Dacquoise » with Almonds, Raspberries with various textures:

And Mélina's goat milk yoghurt sorbet.

Sweet delicacies.

35 euros (proposition with a selection of wine)

EARTH & RIVER MENU 85.-€

Appetizer.

The duck Foie Gras from « Domaine de Limagne »:

Semi-cooked and poached in a subtle mix of preserved lemon
Lukewarm brioche with turmeric and ginger.

Char from « Moulin du Clos »:

In a crust of mushrooms, cooked « Meunière », green asparagus
and morel mushroom fricassee, strong poultry gravy.

The braised Pigeon :

Roasted slowly, bulgur with dried fruits, mini vegetables,
delicate sweet potato puré and verbena juice.

Regional cheeses.

The Caramelized Banana:

Soft pistachio biscuit, creamy pineapple
and coconut milk and Jamaican hot pepper sorbet.

Sweet delicacies.

45 euros (proposition with a selection of wine)

MENU OF TASTES & PLEASURE

120 euros (proposition without wine)

190 euros (proposition with a selection of wine)

Menu established according to the inspiration of the head Chef,
Mathieu BARBET
offering a suggestion of meal, more or less unusual!

This menu will be only served for all the guests.

Our prices include VAT and service

Cooking, it is an expression of my passion for food to make you live a moment of filled with sharing so as to awaken your senses, the time of a meal. Thus are revealed the true values of Auvergne, through its products, its land, its people, in tangy notes for an exciting trip surrounding flavours…

Mathieu BARBET
Executive Chef

STARTERS :

The Mackerel and Aquitaine Caviar:
Cooked two ways, coffee and kumbawa marinade, crunchy vegetable cannelloni. — *40 euros*

The duck Foie Gras from « Domaine de Limagne »:
Semi-cooked and poached in a subtle mix of preserved lemon warm brioche with turmeric and ginger. — *42 euros*

Asparagus Medley:
Raw and cooked, range of Ravioli with spring vegetables and a light emulsion with fresh thyme. — *41 euros*

THE VEGETARIAN :

The Organic Egg:
Simply cooked, risotto seasoned with wild garlic, melting vegetables and light mousse flavoured with truffle. — *40 euros*

FISHES :

Char from « Moulin du Clos »:
In a crust of mushrooms, cooked « Meunière », green asparagus and morel mushroom fricassé, strong poultry gravy. — *42 euros*

Dublin bay Prawns:
Roasted and as tartar with preserved kumquats, seasonal vegetables and stew style broth, strong juice with passion fruits. — *43 euros*

MEATS :

The preserved « Charolaise » ox cheek and roasted foie gras:
Beetroot fricassee, soft potato cake and shallots, red wine sauce seasoned with Madagascar pepper. — *42 euros*

The « Capelin » (black pig from Cantal), slowly roasted:
Tarragon crust, pepper cannelloni and preserved onions with black olives juice. — *41 euros*

The braised Pigeon :
Roasted slowly, bulgur with dried fruits, mini vegetables, delicate sweet potato purée and verbena juice. — *43 euros*

OUR CHEESES

The Auvergne cheeses:
Revisited, from hot to iced with varied textures. *18 euros*

The regional cheese plater:
Served with homemade jams and dried fruits. *18 euros*

DESSERTS, THE SWEET TOOTH'S CORNER

(Kindly place your order at the beginning of the meal)

The Valrhona Chocolate, the Lemon and the Limagne saffron:
Like a velvety dome with a subtle marriage of flavours. *20 euros*

«Dacquoise» with Almonds, Raspberries with various textures:
And Mélina's goat milk yoghurt sorbet. *20 euros*

The Apple in all its states:
Combined with angelica and fennel ice cream. *20 euros*

SELECTION OF GLASSES OF WINES SERVED WITH YOUR DESSERT:

	14 CL
The Valrhona Chocolate, the Lemon and the Limagne saffron:	
-Alsace Riesling Domaine Fréderic Mochel 2014	*12.-€ / GLASS*
-Porto LBV 2013 Maison Burmester	*20.-€ / GLASS*
«Dacquoise» with Almonds, Raspberries with various textures:	
-Sauternes Château Camperos 2011	*14.-€ / GLASS*
- Cup of Champagne Rosé from wine waiter	*20.-€ / CUP*
The Apple in all its states:	
-Côtes de Gascogne « L'Eté Gascon » Domaine Pellehaut 2015	*12.-€/ GLASS*
-Cup of Champagne Brut du Sommelier	*18.-€ / CUP*

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