

## LUNCH

1 course 32 €   2 courses 49 €   3 courses 55 €

Parmentier soup, truffle butter

Terrine of duck foie gras from Vendée, quince pulp

Traditionally made half-smoked salmon, tender carrots, organic quinoa

Crapaudine beetroot, soft boiled egg

Salad sprouts, warm vitelotte potatoe, toasts with truffle

Carnaroli risotto, parsley juice and roasted lobster

Poached Turbot, winter minestrone, strong lobster juice

Sautéed heart of fillet Cross beef, Agria potatoes mousseline

Roasted Challans guinea fowl breast fillet, glazed tagliolini

Selection of cow's and ewe's milk cheese from Bordier

Chocolate cake

Cheese cake with citrus fruit

Exotic fresh fruit salad

Sorbet and Ice cream