Menu
Mushroom Fair

€39 Set Menu: Starter, main course, cheese or dessert
€45 Set Menu: Starter, main course, cheese and dessert

Starters

Creamy mushroom soup with sautéed chestnuts
Lightly smoked chestnut bread

Semi-cooked duck foie gras, Port-poached fig
Tangy condiments and toasted brioche + €6 supplement

Green lentil salad from Le Puy-en-Velay with a perfectly cooked egg
Verbena leaf vinaigrette and pickles

Dishes

Slow-cooked beef shoulder in Syrah wine
Light potato purée and reduced black garlic jus

Seared scallops with champagne emulsion
Celeriac risotto with autumn black truffle + €6 supplement

Vegetarian option: traditional ardèche potato pancake 🌿
Seasonal vegetable medley and mixed salad

Cheeses

Selection of three Cheeses
or faisselle fresh cheese

Desserts

Chocolate and chestnut fondant
Weiss®55% chocolate, Birlou sorbet

Homemade tiramisu
Coffee and amaretto flavour

Grenoble walnut tart
Buttermilk sorbet

The list of allergens is available on request.
Our poultry is sourced from France, and our meat is sourced from the European Union.
Net prices