

Restaurant Menu – Monday, January 27th, 2020

Appetizers

Cauliflower Panacotta, Beef terrine “Fleur d’Aubrac” and Laguiole cheese chips

Trout tartar, cucumber, pomegranate and Granny Smith apple on hazelnut shortbread

Trio of glazed vegetables: white beets, parsnip and carrot, creamy split peas and dried fruit cookie

Appetizer of the day: Butternut soup, mushroom chips and squash seeds

Main Courses

Veal loin from the Aveyron region, beef abomasum « Cévenole » with herbs and mashed sweet potato

Roasted bass fillet, white wine butter, gratined mushroom lasagne with “Tomme” cheese and baby spinach

Quinoa Risotto with red beans and coconut, raw and cooked vegetable duo and its broth

Dish of the day: Chicken Cordon bleu, olive oil mashed potatoes, gravy with Espelette pepper

Desserts

Organic Cheese platter from Occitanie and its confit olives

Pear tart with vanilla and white chocolate: creamy pears, white chocolate and vanilla ganache

Eclair trilogy: coffee choux pastry and its vanilla custard with chocolate

Creamy chestnut and pink pralines

Macaron under its lemon shell: citrus shortbread and creamy lemons

Restaurant Menu – Tuesday, January 28th, 2020

Appetizers

Cauliflower Panacotta, Beef terrine “Fleur d’Aubrac” and Laguiole cheese chips

Trout tartar, cucumber, pomegranate and Granny Smith apple on hazelnut shortbread

Trio of glazed vegetables: white beets, parsnip and carrot, creamy split peas and dried fruit cookie

Appetizer of the day: Cauliflower Capuccino, mascarpone with boletus mushroom salt, nuts “sacristain”

Main Courses

Veal loin from the Aveyron region, beef abomasum « Cévenole » with herbs and mashed sweet potato

Roasted bass fillet, white wine butter, gratined mushroom lasagne with “Tomme” cheese and baby spinach

Quinoa Risotto with red beans and coconut, raw and cooked vegetable duo and its broth

Dish of the day: Sea bream stuffed with chard and hazelnut, potato risotto

Desserts

Organic Cheese platter from Occitanie and its confit olives

Pear tart with vanilla and white chocolate: creamy pears, white chocolate and vanilla ganache

Eclair trilogy: coffee choux pastry and its vanilla custard with chocolate

Creamy chestnut and pink pralines

Macaron under its lemon shell: citrus shortbread and creamy lemons

Restaurant Menu – Wednesday, January 29th, 2020

Appetizers

Cauliflower Panacotta, Beef terrine “Fleur d’Aubrac” and Laguiole cheese chips

Trout tartar, cucumber, pomegranate and Granny Smith apple on hazelnut shortbread

Trio of glazed vegetables: white beets, parsnip and carrot, creamy split peas and dried fruit cookie

Appetizer of the day: Mushroom soup « forest and fields », cheese foam, bread crust and roasted hazelnuts

Main Courses

Veal loin from the Aveyron region, beef abomasum « Cévenole » with herbs and mashed sweet potato

Roasted bass fillet, white wine butter, gratined mushroom lasagne with “Tomme” cheese and baby spinach

Quinoa Risotto with red beans and coconut, raw and cooked vegetable duo and its broth

Dish of the day: Porc tenderloin with honey and pepper (or smoked hot pepper), confit turnips and pesto

Desserts

Organic Cheese platter from Occitanie and its confit olives

Pear tart with vanilla and white chocolate: creamy pears, white chocolate and vanilla ganache

Eclair trilogy: coffee choux pastry and its vanilla custard with chocolate

Creamy chestnut and pink pralines

Macaron under its lemon shell: citrus shortbread and creamy lemons