



*Philippe Boucher, « Maître Cuisinier de France »,
and Anthony Iorio, Chef de Cuisine, propose :*

“The Epicurean Menu”

3 Dishes, Dessert – 98 €

Soft-White & Lovingly-Matured Cheeses Supplement – 15 €

*For groups of 4 or more, we invite you to choose the same Menu
for all guests*

*Lightly Smoked Sea Bass Fillet, Served as Carpaccio,
Refreshing Condiments*

Or

*Duck Foie Gras Marinated and Cooked at the Auberge,
Served with Confit Peppers, Raspberries and Pan-fried Spring Onions,
with Bread Crisps*

*Scampi Tail with Fresh Herbs
Seasonal Vegetables and Authentic Hollandaise Sauce*

Or

*Two-Way Cooked Skate Wing Mousse,
Roasted and in a Shellfish Blanquette*

Squab Breasts and Confit Legs served with a Tomato Tatin Pie

Or

*Trilogy of Gently Cooked Young Rabbit
With an Old-Fashioned Mustard Sauce*

*Strawberries in Different Textures
Enhanced with Yuzu, Timut, and Basil*

Or

Sweet Corn Variation and Pecan Sorbet