

“The Epicurean Menu”

3 Dishes, Dessert – 96 €

Soft-White & Lovingly-Matured Cheeses Supplement – 14 €

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

*Smoked Large Prawns, Butternut Variation,
with Preserved Lemon*

Or

*Duck Foie Gras Marinated and Cooked at the Auberge,
Served with Seasonal Fruit and Gingerbread*

Sea Bream Fillet, White Coco Beans, Mussels and Verbena

Or

*Scallops Cooked in the Shell with Aromatics
and Fine Herbs*

Squab Breasts and Confit Legs served with a Shallot Tatin

Or

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

William Pear Pressed and Buckwheat Sweetness

Or

Sweet Rhubarb and Almond from Provence