



Menu de Noël



Menu à 35,00€

Salade d'endive

Indivia, pera, pomodoro, noci, gorgonzola, salsa di arance e nocciole
Endive, pear, tomato, walnuts, gorgonzola cheese, orange and hazelnut sauce

Filet de veau aux champignons et vin marsala – marron et pomme croquette

Filetto di vitello, vino bianco, scalogno, champignon, funghi porcini, marsala, panna - Castagne e patate
Veal fillet, white wine, shallot, mushrooms, porcini mushrooms, marsala wine, cream - Chestnut and potato

Douceur de Noel

Bavarese al caffè, biscotto al caffè, cioccolato, panna montata
Bavarian coffee, coffee biscuit, chocolate, whipped cream

Menu à 36,00€

Moules farcies à la provençale

Burro provençale, aglio, prezzemolo, scalogno
Provençal butter, garlic, parsley, shallots

Cuisse de canard aux myrtilles – P. Paillasson et mélange de légumes

Coscia d'anatra, vino bianco, porto, scalogno rosso, mirtilli, panna - Patate paillassons & Verdure miste
Duck leg, white wine, porto wine, cranberry shallots, blueberries, cream - Potato paillassons & mixed vegetables

Bâton du berger

Gelato alla vaniglia e gelato al pistacchio, coulis rossa, mandorla caramellata, panna montata
Vanilla ice cream and pistachio ice cream, red coulis, caramelized almond, whipped cream

