

# Autumn Menu 2010

## FIRST COURSE

**Tomato & porcini « pizza » with black truffle relish** 60€

Beef heart tomatoes and locally picked wild porcini mushrooms, black truffle relish

**Duck foie gras from Alsace : variations on a theme** 75€

Prepared like nougat with dried fruit

Potted foie gras with quince jelly, & pear chutney seasoned with Tasmanian pepper

Warm foie gras with vanilla & aniseed meringue

**Gillardeau oysters** 48€

Served with potato cake, artichokes, caramelised turnips, ginger & pequillo peppers

**King prawns from the Gulf of Genoa** 85€

Fried with dried fruit, and flavoured with pear & a shellfish vinaigrette

**Selection of caviar**

Served with traditional garnish or citrus flavoured cream

- Royal Osetra Caviar 15€ / g.

- Iranian Beluga caviar 18€ / g.

## FISH DISHES

**Locally fished john dory** 70€

Prepared with fennel, caramelised orange & shellfish flavoured with Spanish ham

**Rock red mullet** 60€

Prepared with caramelised aubergine, quince, porcini mushrooms and black pudding from the Basque country

**Local fishermen's "Catch of the Day"** 95€

2010 version

**Scampis from Brittany** 145€

Tortelli pasta with Burgundy truffles, mousseline of globe artichokes and truffle

with artichoke chantilly cream

## MEAT DISHES

**Lamb from the Aveyron region** 60€

Lamb noisettes with a sweet pepper crust, and slow cooked shoulder of lamb in aubergine cannelloni

**Salers beef** 70€

Sautéed Salers beef fillet with 3 varieties of pepper, served with carrots caramelised in rosemary honey and puffed potatoes

**Veal sweetbreads** 90€

Prepared with tender wild leeks and fresh truffles

**Pigeon from Bresse** 85€

Caramelised pigeon breast and confit leg, medina couscous, onion t'faya and local honey

## CHEESE

**Fresh & matured cheese from our cheese maker** 28€

Served with an assortment of dried, marinated & raw fruit & our own fruit bread

Net prices in euros, service included

## Signature dishes

**Royal Osetra caviar** - 145€

Creamy risotto with candied lemon, Sea bass carpaccio & spider crab

**Mediterranean sea bass** - 98€

Menton lemon marmalade, leeks & dates in candied lemon butter

**The first autumn truffles** - 65€

Puréed Ratte potatoes from Le Touquet, fresh farm egg yolk and rich chicken stock

**Salers beef** - 85€

Rossini style fillet of beef with foie gras, mature parmesan macaroni gratin

**Turbot from Brittany** - 120€

With champagne, creamed cauliflower with grey shrimps and royal osetra caviar

## Autumn flavours

230 €

This menu is designed to be enjoyed by the whole table, served until 21h30

Chèvre d'Or appetizers

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King prawns poached in lemon grass broth, with sugar snap peas,

Broccoli, green mango shellfish and fresh coconut

...

"Mona Lisa" potatoes with porcini mushrooms, Luberon truffles & gnocchi

...

Gillardeau oysters with caramelised turnip and aromatic seasoning

...

Locally fished john dory with fennel, caramelised orange & shellfish flavoured with Spanish ham

...

Pigeon from Bresse, caramelised pigeon breast and confit leg, medina couscous, onion t'faya & local honey

...

Creamy St Félicien cheese with Tasmanian pepper & pear compote with Muscovado sugar

...

Pippin apple bavarois with Manzana apple liqueur

...

Chèvre d'Or, full flavoured chocolate dessert

...

Sweet trolley

## Seasonal menu

175 €

Chèvre d'Or appetizers

...

Duck foie gras from Alsace, quince jelly & pear chutney with Tasmanian pepper

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Fresh farm egg poached in vegetable and porcini stock accompanied by herb raviolini

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Sautéed Salers beef fillet served with carrots glazed in rosemary honey

or

Rock red mullet with caramelised aubergine, quince & black pudding from the Basque country

...

Ripe seasonal cheeses

...

Fresh local Figs & Genoa bread

...

Sweet trolley

Net prices in euros, service included