

Chef cooking formula

To book **before** your stay

Paëlla

Saffron rice, prawns, mussels, squid, chicken, chorizo brunoise, peas, onions, peppers

26,50 €

3 meats barbecue

Country sausage, kefta and poultry skewer, barbecue, aioli, mayonnaise and andalusia sauces, baked potatoes, pasta salad with homemade pesto, tabbouleh, assorted raw vegetables, bread and butter

27,50 €

Menu «du Village»

Cold scampi and mango salad

OR

Country terrine, salad of young shoots on garlic toast

*Chicken fillet with Sambre et Meuse sauce**, braised chicory and carrots, potato pancake*

OR

Grilled salmon fillet with white wine sauce, pan-fried seasonal vegetables, tarragon purée

Lemon meringue pie

*(**)Halal : turkey bacon*

2 courses - 25,50 €

3 courses - 30,50 €

Prestige menu

4 appetisers (hot & cold)

Foie gras terrine with jam and brioche bread

OR

Grilled king prawns, pea cream, green asparagus

Fillet of veal cooked at low temperature, rosemary sauce, seasonal vegetables and truffle puree

OR

Roast fillet of sea bass with limoncello sauce, wild rice and zucchini tagliatelle

Iced red fruit parfait

OR

Elderflower panna cotta with melon sauce

2 courses - 42,00 €

3 courses - 47,00 €

4 courses (avec mise en bouche) - 52,00 €

Please let us know if you have any allergies