



## À LA CARTE MENU



### FIRST COURSES

Foie gras terrine, earth caramel, cider vinegar, squash chutney, barberry **\$28**

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Venison tongue and bacon, celeriac, apple, pop corn powder, vegetable glaze **\$19**

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Cauliflower soup, curry oil, milk mousse, hazelnuts and crispy bread **\$20**

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Shrimps and smoked eel, lemon butter, apple, basil, Iceberg lettuce and confit shallot **\$21**

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Princess scallops marinated with blood orange, fir foam, basil oil and Clementine **\$21**

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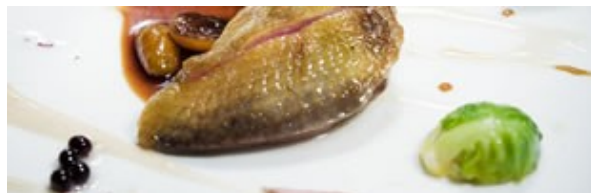
Marie-Louise lobster, grapefruit, avocado, coriander, cucumber and tarragon mayonnaise **\$23**

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Scallop and oyster cocktail, fried vermicelli pasta, sour cream and worcteshire sauce **\$21**

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Mackerel confit and burned with maple syrup, sesame, fried Brussels sprouts and cauliflower, miso, sriracha **\$21**



### MAIN COURSES

Duck magret, raspberry juice, eggplant purée, shoe string potatoes and chanterelle mushrooms **\$48**

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Venison chop with fir, potato foam, onion and turnip **\$48**

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Atlantic halibut, pastis sauce with cream, endive, smoked potatoes and peperoncino oil **\$45**

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Suckling pig rack and belly, beet sauce, fried leek, cabbage and apple chutney **\$48**

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Chicken supreme and sausage, house made relish, roasted garlic purée and confit carrot **\$42**

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Cavatelli with foie gras, wild mushrooms and white truffle oil **\$44**

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Veal chop, cubebe sauce, hedgehog mushrooms risotto, parsnip, celeria and apple purée **\$48**

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### DESSERTS

Apple and buffalo vanilla mousse, apple chips and Genova apple sorbet **\$13**

 Vin de Table, FRV100, J. P. Brun **\$13**

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Banana ice cream, mousse and sugar, vanilla dacquoise, molasses coulis **\$13**

 Hydromel, Cuvée de la Diable, Ferme Apicole Desrochers **\$10**

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Cranberry chips with thyme, caramelized olives and cranberry sorbet **\$13**

 Brut, Banrone Pizzini, Franciacorta **\$12**


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Chocolate tuile, tiramisu ice cream, praliné ganache and apples **\$14**

 Maury 2009, La Petite Baigneuse **\$13**

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Squash ice cream, ivory chocolate and yogourt mousse **\$13**

with almonds and roasted seeds of squash  
 Coteaux de l'Aubance 2009, La Sélection, Domaine Richou **\$13**

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Coffee and rum aromatized with orange and chocolate whipped cream **\$10**