

# MENU CARTE

## STARTERS

*16 Euros*

Imperial PRAWNS from Marais Charantais, marinated apples with basil and a cider jelly

Poached DUCK FOIE-GRAS with tansy leaves, green beans and mushroom salad

Snacked RED MULLET, caramelized onions, raisins and concentrated juice

VEAL and OYSTER carpaccio, vegetable iodine, shallot butter

## MAIN COURSE

*26 Euros*

MEAGRE fish from our coasts, acid flavoured parsnips with red berries

Sauteed TURBOT, cauliflower textures and harengus eggs

Saddle of RABBIT stuffed with mascarpone, coriander and zucchini's, minute made lemon juice

Roasted rack of LAMB with nuts, braised lettuce and parsley noques

## CHEESE

*10 Euros*

BREBIS from the Gutierrez farm, poached pears and cheese crust ice cream

## DIMITRI'S SWEET TOOTH

*10 Euros*

Yellow PEACH variation, olive oil mousse and ice cream

Soft badian cake, fresh MELONS and sesame

Like a "KIR-BLACKCURRANT"