

## SEASONAL LUNCH MENU

### To start

Pan-fried petit-gris snails, smoked bacon and onion confit, chestnuts and cardamom emulsion **12,00 €**

Smoked Scottish salmon, cauliflower semolia, fromage blanc with wasabi and a watercress jus **12,00 €**

Scrambled egg mousseline with sea urchin coral, croutons, chives and Chantilly with cuttlefish ink **12,00 €**

day suggestion **0,00 €**

'Hunter's luck' game pâté en croute and foie gras, quince confit with Szechuan pepper **17,50 €**

Pan-fried duck foie gras, blackcurrant, Conference pear confit with thyme flowers **19,90 €**

### To Follow

Baked fillet of cod with a pomelo and lemongrass jus, sweet potato mash and Thai herb salad **21,00 €**

Chargrilled octopus, slow-stewed beef in red wine, crispy sweetcorn galette with comet **21,00 €**

day suggestion **0,00 €**

Roasted young Gers chicken, confit of new potatoes, bay leaf jus **21,00 €**

Crispy pig's head, fresh herb vinaigrette, smashed Monalisa potatoes with half-salted butter **21,00 €**

Hand-cut beef tartare and pan-fried foie gras, fricassée of new potatoes and medley of fresh leaves **29,90 €**

### A final delight

Farmhouse Saint Nectaire served with rustic toasted bread **11,00 €**

Comté (aged 12 months), crunchy endive heart **11,00 €**

Citrus fruits segments with a Yuzu cream and shiso leaves **10,00 €**

Caramelised Reinette apple custard, quince jelly **10,00 €**

Baked banana in the skin, Tanzanian chocolate ganache **10,00 €**

Sweetly spiced poached fennel with lemon sorbet and fresh basil **10,00 €**

Coffee with a selection of sweet tapas **10,00 €**