



### *Starters*

Wild duck roulade with fruits, reduction of Porto and pistachio oil	32.-
Spring Salad of quail with balsamic vinegar Solognote style	42.-
Terrine of half cooked goose liver served with jelly and brioches	48.-
Shrimp Cocktail with candied tomatoes and avocados	34.-
Smoked Salmon from Scotland marinated with fennel and muslin of horseradish	38.-
King Size Prawn with warm vinegar sauce and season salad	45.-
Lobster salad from Brittany with black truffle oil	56.-

### *Soups*

Tomato Cream with basil	18.-
Crayfish soup with Armagnac	24.-
Soup with vegetables from the garden	16.-
Clear Soup with root vegetable and Marrow	18.-

### *Hot Starters*

Gnocchi Piémont style with gorgonzola cheese or tomatoes, olives and basil	28.-
Puff pastry with wild mushrooms	36.-

### *Fish*

Fresh grilled Salmon Steak with Hollandaise sauce and mixed vegetables	44.-
Atlantic Sole meuniere or grilled	62.-
Poached filet of Char Chevalier from the lake served with white butter sauce and vegetables julienne	52.-
Boiled trout from fish-pond, melted butter and steamed potatoes	40.-

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### *Main dishes of the day from the trolley*

Veal Liver English style served with straw potatoes and steamed tomatoes	48.-
Roasted veal kidneys served with chives, shallot and Pilaf rice	48.-
Sliced veal served with seasonal fresh mushrooms and Rösti Bern style	54.-
Filet of guinea fowl roasted in stewpot and served with wild mushrooms and risotto Milanese style	54.-
Rack of lamb from Sisteron served with herbs, potato pancakes and ratatouille Nice style	(2 pers.) 64.-/pers.
Roasted cockerel from the farm served with juice	56.-
Veal Rib Florist style served with potatoes	62.-

### *Grilles Dishes*

#### *Our Beef Specialties*

Tenderloin steak with béarnaise sauce	62.-
Chateaubriand with béarnaise sauce	(2 pers.) 64.-/pers.
Heart of the filet with Truffle sauce	(2 pers.) 64.-/pers.
Top Rib fried in Pinot Noir with shallot	56.-
Fore Rib with Choron sauce	(2 pers.) 62.-/pers.

Our specialties are accompanied with Darphin potatoes or nut potatoes and peewee of vegetables,

### *Cheese tray*

### *Desserts*

Symphony of homemade sherbets and fresh fruits	18.-
Mocca parfait with a marquise chocolate taste	24.-
Fig peewee with orange zest and vanilla ice-cream	28.-
Chocolate mousse with Gruyere Cream	26.-

In the evening, taste our home-made sweets on our dessert trolley. 24.-

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