

## *MENU DU GOURMET 57.-€*

*Pre-dinner snack*



### ***The pike-perch fillet:***

*Rolled with mushroom bread crumbs,  
autumn vegetables with vinaigrette  
and a thin biscuit with pine nuts.*



### ***The venison fillet:***

*Crusted with figs, thin parsnip purée,  
glazed seasonal vegetables and juice seasoned with cocoa.*



*The array of regional Auvergne products*



### ***The valrhona chocolates and mushrooms:***

*In a subtle marriage with varied textures.*



*A plate of delicacies, dainty sweets*



## *MENU TERRE & MER 77.-€*

*Pre-dinner snack*



### ***The semi-cooked Auvergne foie gras (fattened liver):***

*Like a brioche burger with figs.*



### ***The sole fillet:***

*Rolled as medallions in browned butter,  
« pot au feu » (boiled) style vegetables,  
warm liver and a wild craterellus mushrooms broth.*



### ***The mallard (wild duck) marinated with juniper berries:***

*The roasted fillet, the preserved leg, chestnut,  
rutabaga (swede) and black radish emulsion.*



*The array of regional Auvergne products*



### ***Exotic flavours:***

*As kumbawas (citrus fruit) cream,  
ylang ylang “semi-pris” (natural light jelly),  
warm croquette and a lollipop glazed with peanut.*



*A plate of delicacies, dainty sweets*



***MENU OF TASTES & PLEASURE***

*100.-€, (proposition without wine)*

*150.-€, (proposition with a selection of wine)*



*Menu established according to the inspiration of the head Chef,  
Mathieu BARBET  
offering a suggestion of meal, more or less unusual!*



*This menu will be only served for all the guests*



*Generosity, sharing, a blend of flavours and colours, these are the words that inspire me so as to make you live a pleasurable moment and pass on the passion I feel in cooking.*

*Mathieu BARBET  
Executive Chef*

## ***FOR A FINE START***

***The semi-cooked Auvergne foie gras (fattened liver):** 38 euros*  
*Like a brioche burger with figs.*

***The pike-perch fillet:** 37 euros*  
*Rolled with mushroom bread crumbs, autumn vegetables with vinaigrette and a thin biscuit with pine nuts.*

***The deer fillet:** 38 euros*  
*As a carpaccio and the preserved haunch combined with the softness of pumpkin and chestnut.*

## ***FISHES :***

### ***The roasted Brittany lobster:***

*Flavour of preserved and tangy apple, pigs trotters' croquette and strong juice.* 42 euros

### ***The sole fillet:***

*Rolled as medallions in browned butter, « pot au feu » (boiled) style vegetables, warm liver and a wild craterellus mushrooms broth.* 43 euros

## ***MEAT:***

### ***The Charolais rib of beef (for two people):***

*Roasted slowly, simmered seasonal fruits and vegetables, cepe mushrooms and beef juice seasoned with Tonka beans.* 43.-€/pers

## ***FROM THE HUNTER'S BAG:***

### ***The mallard (wild duck) marinated with juniper berries:***

*The roasted fillet, the preserved leg, chestnut, rutabaga (swede) and black radish emulsion.* 42 euros

### ***The venison fillet:***

*Crusted with figs, thin parsnip purée, glazed seasonal vegetables and juice seasoned with cocoa.* 44 euros



## **OUR CHEESES**

*The array of regional Auvergne products* *16 euros*

***Revisited cheese platter:***

*goat's cheese and apples layerings, croustis (small balls fried with Auvergne blue cheese), Cantal ice cream and blackcurrant and prunes' coulis* *16 euros*

## **DESSERTS, THE SWEET TOOTH'S CORNER**

*(Kindly place your order at the beginning of the meal)*

***Exotic flavours:***

*As kumbawas (citrus fruit) cream, ylang ylang "semi-pris" (natural light jelly), warm croquette and a lollipop glazed with peanut.* *18 euros*

***The valrhona chocolates and mushrooms:***

*In a subtle marriage with varied textures.* *18 euros*

***The classic warm soufflé:***

*With a core glazed with fig and an unctuous vanilla-flavoured small pumpkin cream.* *18 euros*



**VIN AU VERRE :**

**14 CL**

**VINS LIQUOREUX - LIQUOROUS WINES**

2008      *JURANCON – Ballet d’Octobre – Domaine Cauhapé*      12.-€

**VINS DOUX NATURELS - NATURALLY SWEET WINES**

2006      *MUSCAT DE RIVESALTES –Domaine Cazes*      12.-€

2009      *MUSCAT DE RIVESALTES* *Domaine Mille Vignes*      15.-€

2006      *BANYULS - « Rimage » O.B Saperas*      12.-€

1996      *RIVESALTES - “Ambré”* *Domaine Cazes*      12.-€

1990      *RIVESALTES - “Tuilé”* *Domaine Cazes*      15.-€

2005      *RIVESALTES – “Grenat”-* *Domaine Cazes*      12.-€