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## Appetizers

**Butternut Squash Velvet 28€**  
Caramelized onion and lard

**Beef Tongue 26€**  
Mashed Potatoes, Tangy Carrot

**Marinated Raw Salmon Nordic Style 28€**  
Mashed Cauliflower, Red Onion Pickels

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## Main Course

**Pork Belly of Ventoux 32€**  
With Gravy

**Sea Bream 32€**  
With Hollandaise aérée Sauce

**Free-range Poultry 42€**  
With Gravy

All of our dishes are accompanied by roasted pumpkin and mashed potatoes.

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## Desserts

**Board of 4 types of cheese 16€**

**Chocolate, Peanuts, Caramel 16€**  
Chocolate Ganache, Silky caramel, Praline and Peanut Ice Cream

**Citron Vert 15€**  
Whipped ganache and Green lime jelly, Green Lime Sorbet, Rhum

**Apple, Vanilla 15€**  
Caramelised Apple, Isigny Cream Sorbet, Biscuits and Vanilla Foam

Our recipe could contain allergies (règlement UE 1169/2011)  
List is available on request

**All of our meats is from France. Prices are nett in euros.**