The Menu may be subject to some changes depending on seasonal produce and availability.

Thank you for your understanding.



Menu Dégustation en 3 plats 89 €

(According to your choice)
Starter, Fish and Meat, Cheese and Dessert

Menu du Moulin 35€

This menu is served for lunch only: Starter, Main course and Dessert

Menu « Au bord de l'Huisne » 49 € *

Starter, Main course: fish or meat, Cheese and Dessert

* Menu included in the Half-Board formula

Supplements on certain dishes are added onto the price of the **Menu du Moulin**, the **Menu au bord de l'Huisne**, and the **Half-Board formula** as well as the à la **Carte** dishes.

A la Carte

Starters: 15 € Cheese: 13 €

Main course: $22 \in$ Dessert: $12 \in$

Please take into consideration that dishes from the A la carte menu take 40 minutes to prepare.

Starters

* Parmesan tart, garlic and crispy vegetables	
* Aubergine mousse and marinated fish, pepper coulis and tomato gaspacho verrine	
* Cream of Asparagus, toast with mozzarella mousse	
* Duck Foie gras terrine with apple chutney	+12€
* Roast langoustine and crispy crabmeat, citrus red quinoa	+16€
Fish	
* Ballotine of fish, stir-fried green vegetables and new season carrots, lemon emulsion	
* Sea bass or John Dory (catch of the day, based on availability) and green beans, lemongrass emulsion	+ 20 €
Meat	
* Pork pluma and small pieces of porc cheek, potato gratin, cabbage mousse, red wine sauce	
* Crispy veal shoulder confit, stir-fried oyster mushrooms and mangetout, sweet spicy sauce	
* Roast rack of lamb, ratatouille and basil mousse, garlic juice	+ 25 €
* Grilled fillet of beef, with seasonal vegetables and new potatoes	+ 20€
Desserts	
* Red berry soup, lemon yogurt ice cream	
* Crunchy ice cream and sorbet, vanilla cream	
* Strawberry meringue with lemon cream	
* Millefeuille with fruits of the season	+6€

+7€

* Tanzanian melting chocolate cake, vanilla ice cream