

Le Café des Artistes

Starter

Beetroot cooked in foil, haddock, parsley

Perfect egg, cream of pumpkin soup with chestnut slivers and ham crisps

Gravelax salmon with candied lemon, raw cream

Duck foie gras, fruit pickles, toasted bread
(additionnal charge of 8€)

Main course

Braised shoulder of lamb with spices,
onions and parsley root

"Francilin" confit pig's trotter
roasted pumpkin with honey and lemon

Catch of the day a la plancha, leeks with thyme,
lobster bisque

Scallops, carrots, herb vinaigrette
(additionnal charge of 10€)

Dessert

Coconut praline crème brûlée

Pear and chestnut pavlova

Cuba 65% chocolate coulant with caramel ice cream

Please select a single menu for all guests, for all meals

Meat origin: Pork & Lamb - France



LES ÉTANGS DE COROT

BEAUTIFUL LIFE HOTELS



RELAIS & CHATEAUX