



LES ÉTANGS DE COROT

★★★★

BEAUTIFUL LIFE HOTELS

Le Café des Artistes Restaurant



RELAIS &
CHATEAUX

Starters

“Label rouge” snails with parsley garlic butter, black olive bread (12 pieces)

Sea bream tartare with citrus, combawa crumble

French onion soup au gratin with aged Beaufort cheese


Sautéed squid with chorizo, cajun-spiced corn purée

Organic egg with seasonal velouté, chestnut crumble and crispy onion

Dishes

Barbecue veal loin, fondant potatoes

Norman scallops, orzo risotto with Parmigiano Reggiano, meat juice

 Red curry with seasonal vegetables, coconut milk, fresh coriander and basmati rice

Roasted duck breast, honey-scented sweet potato purée, glazed carrots with orange

Catch of the day, seasonal garnish, vanilla beurre blanc

Desserts

Apple tatin, raw cream and Madagascar vanilla ice cream

Chocolate fondant, custard cream, vanilla ice cream and cocoa nibs

Citrus Mont Blanc with orange and mandarin sorbet

Paris-Brest with pecan nuts, homemade praliné

Poached pineapple with coriander syrup and coconut sorbet

Please select a single menu for all guests

Meat origin: Duck - France / Veal - Holland