

Reception menu

Starters

Mushrooms pie with poched egg and herbs juice.
Jerusalem artichoke cream with hazelnut, oyster mushrooms (pleurotes), Iberian ham Duroc de Batallé.
Seasonal vegetables with smoked eggplant caviar and truffle vinaigrette sauce.
Pan fried foie gras with wild mushrooms and reduced juice flavored with truffle.
Creamy chestnut soup with chestnut shavings and nutmeg, vegetables sprouts and baguettine.
Raviole with mushrooms, leek fondue, morels cream and Jerusalem artichoke (topinambours) chips.

Main courses

Fishes

Sea bass, baby artichokes in "barigoule" style, spinach and spiced juice.
Snacked scallops, butternut mousseline, vegetables and chestnuts with juice.
Candied lemon risotto, pan fried gambas, spinach sprouts emulsion and black garlic.

meats

Veal medaillon breaded with herbs, baby potatoes, braised endives and reduced juice.
Candied beef cheek in « bordelaise » style, parsnip mousseline and vegetables.
Roasted supreme poultry, potatoes in "Anna" style, crushed tomatoes and poultry juice.

DESSERTS

"Poire Belle Hélène" in chocolate sphere, stewed pears with cardamom, crumble biscuit, buckwheat ice cream, light vanilla mousse and hot chocolate sauce.
Citrus salad and Granny Smith apples marinated in Timut pepper, cactus sorbet in meringue shell, vanilla and apple jelly with cider vinegar. (for 40 persons maximum)
Shortbread biscuit, raw and cooked pear, vanilla cream with « des Gorilles » pepper.
Gluten free « Profiteroles » : chocolate ganache 65%, Tonka whipped cream, pistachio ice cream and hot chocolate sauce.

Blackcurrant and chestnut « Mont-Blanc ».

The fruits salad with passion berries.