## Starters

Langoustine Cooked with elderflower and wild herbs	32€
Tomatoes Confit on a bed of fig leaves, celery in a pastry crust with smoked tea, sheep yogurt with fresh almonds	32€
Duck foie gras Served in an orange, escalopes confit in duck broth	36€
Mushrooms Free-range pork, smoked eel and seasonal mushrooms	38€
Black truffle Onion cream and veal sweetbreads in "pithiviers"	42€
Fish	
Char Lakefish Confit with cocoa bean, fresh herb coulis	44€
Farío trout Sorrel cream, vegetable mínestrone and meadowsweet broth	42€
Fresh line-caught fish Mushroom butter, vegetables en papillote, infused with pine sprouts	44€

# Meat and Poultry

Bresse chicken Stuffed, with a gratin of arquebuse Thighs roasted with lemon	110€ For 2, 2 courses
Matured beef from Haute-Loire "Boulangère" potatoes smoked with juniper wood	52€
Traditionally bred pigeon Cooked in a cereal crust with mushrooms and spiced fruits	48€
Mountain Lamb from Haute-Loire Stuffed vegetables from the "Abbey Rozier" gardens	46€ 2 courses
Cheeses	
Matured Saint-Marcellin	12€
A selection of cheese from the trolley	18€
Desserts	
« Grands crus » chocolates from Maison Bonnat Lightly smoked Ceylan and iced Chuao chocolate	22€
Apple Baked with meringue, celery and farm cider	20€
Cocoa bean Herb jelly, crystallized celery leaf and buckwheat	22€
Gourmandise Selection of seasonal fruits	20€

### Renaissance Menu

#### Tomatoes

Confit on a bed of fig leaves, celery in a pastry crust with smoked tea, sheep yogurt with fresh almonds



#### Fario trout

Sorrel cream, vegetable minestrone and meadowsweet broth



Matured beef from Haute-Loire
"Boulangère" potato smoked with juniper wood



A selection of cheeses from the trolley



Gourmandise Selection of seasonal fruits

105€

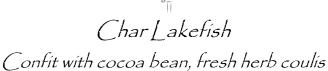
Service and taxes included

# Les Loges Menu

~ Prepared for two ~

Langoustine

Cooked with elderflower and wild herbs



Duck foie gras Served in an orange, escalopes confit in duck broth

Traditionally bred pigeon Cooked in a cereal crust with mushrooms and spiced fruits

A selection of cheeses from the trolley

Grands crus chocolates from Maison Bonnat Lightly smoked Ceylan and iced Chuao chocolate