



RESTAURANT MENU

STARTERS

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| Cream soup of the day | 9 € |
| Foie gras with fig and champagne chutney, served with gingerbread | 15 € |
| Homemade gravlax salmon with lemon cream | 11 € |

MAIN COURSES

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| Duck confit burger with onions, Emmental cheese and sweet potato fries | 19 € |
| Seared fish with lemongrass rice and Espelette pepper beurre blanc | 21 € |
| Dauphiné ravioli gratin with porcini and boletes mushrooms | 17 € |
| Ratatouille with roasted feta | 15 € |

DESSERTS

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| Citrus iced Yule log | 7 € |
| Chocolate fondant with Isigny cream ice cream | 7 € |
| Apple and speculoos crumble | 7 € |
| Ice cream or sorbet of your choice : 1 / 2 / 3 scoops | 2 € / 3,5 € / 5 € |