



# L'ORANGERIE

Served for lunch and dinner and on public holidays

Starter and Main or Main and Dessert	€ 38
Starter, Main Course, Cheese and Dessert.	€ 52
Starter, Fish, Meat, Cheese or Dessert	€ 59

**€45**

Starter, Main Course, Cheese or Dessert.

## Starters.

### THE FOIE GRAS

En terrine, mushrooms, artichoke declinaison.

### THE CRUSTY EGG

Parmesan emulsion, dry-cured ham from Ré Island.

### THE TROUT FROM BRITTANY

Pickled with calamanti, white asparagus, anchovy purée.

## Main Courses.

### THE COD

Roasted, green asparagus, clam chowder bear's garlic, smoked bacon, citrus gnocchis.

### THE RIB-EYE SUPPLÉMENT 6€

Mashed potatoes, baby gem, Bercy sauce.

### THE QUAIL SUPREMES

Stuffed with foie gras, confied thighs, peas with spring onions, quail sauce with morille mushrooms and savory.

## Cheeses & Desserts.

### THE CHEESES PLATTER

Cream and matured with pear saffron and seeded crackers.

### THE HAZELNUT-LEMON

Crunchy praliné, hazelnut cream, candied and sorbet lemon.

### THE EXOTIC COCONUT DOME

Citrus cake, passion fruit and banana marmelade, coconut mousse, poached pineapple, mango and passion fruit sorbet.

### THE ICE CREAM AND SORBET SELECTION

Lemon cakes.

22 €

## Child's menu.

(Until 12 years old)

### STARTERS

Smoked salmon and mixed leaf salad  
or  
Cured meat

### MAIN COURSES

Fish of the day  
or  
Chicken breast

### DESSERTS

Fruit salad  
or  
Ice Cream