



# 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 SCALLOPS

Seaweed butter, spinach, pink pepper.

### THE CRUSTY EGG

Local ham, Parmesan cream.

### THE SNAILS

Fresh herbs ravioles, wild mushrooms.

## Main Courses.

### THE COD

Roasted, lemon gnocchis, nutchests, leek, sea-shell and bacon sauce.

### THE SIMMENTAL BEEF FILLET + 8 €

Foie gras, tangy beetroots, red cabbage.

### THE QUAIL

Stuffed with foie gras, roasted scorsoneras with black garlic, mashed potato.

## Cheeses & Desserts.

### THE CHEESES PLATTER

Cream and matured with pear saffron and seeded crackers.

### THE EXOTIC COCONUT DOME

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

### THE CHOCOLATE-GRAPEFRUIT CHOU

Crusty chou with chocolate, grapefruit in different textures, Earl Grey custard.

### 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