



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, PORK'S SHANK AND SMOKED EEL'S TERRINE
Creamed corn, cornbread, pickled mustard's seeds .

THE RAVIOLES
Ricotta-spinash, wild mushrooms, quail fried egg, fresh herbs emulsion.

THE GILTHEAD SEA BREAM
In carpaccio with lemon marinade, Espelette pepper and chives.

Main Courses.

THE COD
Piperade, mussels of Bouchot with chorizo, sweet spices broth.

THE RIB-EYE SUPPLÉMENT 6€
Mashed potatoes, baby gem, Bercy sauce.

THE ROASTED VEAL
Veal and lemon sausage, baby artichokes, kalamata's olives, lemon gnocchis and sage butter.

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 SOLLIES'S FIGS
Dulcey's chocolate cream, blackcurrant 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