



# 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 AND PIG'S FEET**  
Like a « Mille-Feuille », artichoke, mustard seeds pickles.

**THE WILD MUSHROOMS**  
In ravioles, Ricotta, spinach, fried egg, fresh herbs emulsion.

**THE ROASTED SCALLOPS**  
Creamy carrots with carvi seeds, candied kumquats.

## Main Courses.

**THE HALIBUT**  
Marinated with miso, squash, cabbage, peanut seasoning, Malabar pepper sauce.

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

**THE GUINEA FOWL SUPREME**  
Guinea fowl sausage with mushrooms, gnocchis with herbs, chestnuts, Brussels sprouts.

## 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 CHOCOLATE-COFFEE**  
Gavotte biscuit, crusty coffee, Santo Domingo chocolate, creamy Baileys, coffee ice cream.

**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