

Apetizers

The leek

- creamy velouté, perfect egg & leek-celery fondue
- bacon whipped cream
- gratined section of leek with old rodez, puffed buckwheat béchamel & corn bread croutons

or

The dumpling

Asian ravioli stuffed with pork & lobster, broth & vegetable julienne

Main Courses

The beef

revisited parmentier from Aubrac, Rossini style & truffle juice

or

The scallop

roasted with juniper butter, flambéed white cabbage with whisky, Morteau sausage & scallop foam

Dessert

"Soulages" Tribute

"L'outrenoir" in tone on tone