

ARDECHOIS MENU

35 €

Only for diner

Starters:

Crunchy spring rolls with goat cheese from Lagorce, zucchinis, fresh mint, herb salad and roasted sesame oil.

Carrot velouté, chestnut, ginger, dried magret crumble, organic egg low temperature baked and coffee foam.

Caillette ardéchoise, in an Asian style.

Main courses:

Trout loin from Ardèche, tomato and ginger condiment, Espelette pepper bread.

Pork cheek confit with Chatus (local cépage), star anise and lemon grass.

Wok-cooked tofu, tomato curry, crisp vegetables and almonds from Ardèche.

Desserts:

Pavlova, blueberries, chestnut and kiwi from Ardèche.

Roasted apple from Ardèche, poached with honey from Ardèche, hay ice cream.

We create a homemade cuisine based on fresh products, you then will find some allergens in our courses. In any need of change, a supplement will be charged.

Net prices, excluding drinks and service included.