



MENU FESTIVE – 60

Coupe de Cremant de Savoie, méthode champenoise

Amuse bouche

ENTRÉE

Smoked salmon with horseradish cream and pink peppercorns
OR

Duck & port paté with brioche toasts and
homemade fig & chilli jam
OR

Beetroot carpaccio with pickles and pecan nuts

MAIN

Fillet steak OR Hassleback squash
served with gratin dauphinois, vegetables,
house jus and festive trimmings.

DESSERT

Spiced orange polenta cake with marscapone (n)
OU

Chocolate brownie with vanilla ice cream