



Menu Taillis : 42€
Evenings, Sunday Lunch and Bank holidays

Starters

French Onion Soup,
Cevennes Onion, Beef Involtini, Cantal and Bellota Ham Cromesqui

Or

Duck Breast,
Tataki style, Lemongrass, Curried Carrot Sorbet, Mango and Rougail

Mains

Rabbit,
Slow Cooked Saddle, Garden Herb stuffing, Root vegetable, Dark Chocolate sauce with Girolle.

Or

Leerfish,
Organic Red Rice from Camargue, Grana Padano, Pumpkin, Saffron and Satay

Desserts

Butternut Baked Alaska,
Vanilla Meringue, Butternut Blondie, Chestnut and Pumpkin

Or

Cardamom Crème Brulée,
Nut Granola, Roasted Fig, Plum and Lemon, Local Honey Ice Cream

Drinks not Included
Price in Euros
Tax and service charge included