

La Carte

From Tuesday to Saturday, for lunch and dinner

To start

Green Asparagus, <i>Braised in a chicken broth, frangipane tart with peanuts and zabaglione sauce with olive oil</i>	60 €
Vision of a seafood plater, <i>Oyster and tangy meringue, Shellfish, crab's claw, smoky coral and local caviar</i>	70 €
Peas <i>Zéphyr with lemon jelly, sturgeon and glazed velvety with seaweed and caviar</i>	75 €
Selection of Caviar, <i>Prunier « Paris » Acipenser Baeri 50g</i>	175 €
<i>Sturia « Oscietra » Acipenser Gueldenstaedti 50g</i>	175 €
<i>Kaviari « Oscietra Gold » Acipenser Gueldenstaedti 50g</i>	175 €
<i>Glass of Champagne « Dom Pérignon 2006 »</i>	45 €

Sea side

Line-fished sole from Atlantic, <i>Roasted to the bone, fine mousse, shells and seaweed marinière</i>	75 €
Brittany lobster, <i>Smoked and roasted in the fire place, glazed claw, elbow in a bisque infused with basil</i>	80 €
Line-fished lean, <i>Grilled fillet, barbecued violet asparagus and sea urchins, "Esprit de Pavie 2016" red wine sauce</i>	85 €

Land side

Milk-fed lamb, 70 €

*Preserved leg and pan-sautéed saddle,
potato with curdled ewe's milk
grilled chop with barbecue spices,*

Free range poultry, 65 €

*Poached breast, glazed with a yellow wine sauce,
thin mushrooms tart and liver with white vinegar*

Squab pigeon, 75 €

*Roasted breast, preserved legs flavored with marjoram herbs,
beetroot & truffle raviole with a variety meat toast*

Selection of ripened cheeses 23 €

Desserts

Chocolate, 21 €

*Caramelized custard with 70% dark chocolate,
light mousse with Guinness beer and smoked table side*

Strawberry, 21 €

*Gariguette variety, candied "Clos les Lunelles 2016" red wine with Bataks berries,
yogurt mousse and combava*

Cherry amaretto, 21 €

Almond soufflé and cherry sorbet, crisp macaroons

Drinks not included

*Lunch service from noon to 1.30pm. Dinner service from 7.30pm up to 9.30pm last order
Under the provisions governed by the decree n°2002-1465 in the date of December 17th 2002,
the Hostellerie de Plaisance as well as its suppliers guarantee the origins of the bovine meats are from France. All our "homemade" dishes are
prepared in our kitchen from raw food products.
Net prices, service included. The allergen list is available upon request*

*We wish to inform you that a formal dress is required.
Car valet available.*