

La Carte

From Tuesday to Saturday, for lunch and dinner

To start

Artichoke

60 €

*Stuffed with stewed vegetables with white wine,
wild mushrooms and onion Soubise*

Vision of a seafood plater,

70 €

*Oyster and tangy meringue,
Shellfish, crab's claw, smoky coral and local caviar*

Peas

75 €

Zéphyr with lemon jelly, sturgeon and glazed velvety with seaweed and caviar

Selection of Caviar,

Prunier « Paris » Acipenser Baeri 50g

175 €

Sturia « Oscietra » Acipenser Gueldenstaedti 50g

175 €

Kaviari « Oscietra Gold » Acipenser Gueldenstaedti 50g

175 €

Glass of Champagne « Dom Pérignon 2006 »

45 €

Sea side

Scorpion fish

75 €

*Stuffed with swiss chard and oregano, courgette flower with fresh almond,
bone juice with tomato*

Brittany lobster,

80 €

Smoked and roasted in the fire place, glazed claw, elbow in a bisque infused with basil

Line-fished lean,

85 €

Grilled fillet, barbecued violet asparagus and sea urchins, "Esprit de Pavie 2016" red wine sauce

Land side

Veal sweetbreads, <i>Pan-sautéed crunchy kernel and "au gratin", home-made andouillette with mustard seeds and tarragon, potato in a casserole</i>	70 €
Free range poultry, <i>Poached breast, glazed with a yellow wine sauce, thin mushrooms tart and liver with white vinegar</i>	65 €
Squab pigeon, <i>Roasted breast, preserved legs flavored with marjoram herbs, beetroot & truffle raviole with a variety meat toast</i>	75 €

Cheeses

Selection of ripened cheeses	23 €
Ewe's milk cheese tomme, <i>potato with curd ewe's milk cheese, thin small slice of ham</i>	19 €

Desserts

Chocolate, <i>Caramelized custard with 70% dark chocolate, light mousse with Guinness beer and smoked table side</i>	21 €
Strawberry <i>Black sesame cream, sweet-and-sour strawberries, plain stuffed with light "Diplomate" cream</i>	21 €
Cherry amaretto <i>Almond soufflé and cherry sorbet, crisp macaroons</i>	21 €
Raspberry <i>Crunchy thin slice with creamy lemon thyme and glasswort, Pavie wine vinegar jelly and sorbet</i>	21 €

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
(tie and jacket are not compulsory)*

Car valet available.