



Menu « Plaisance »
130 €

Tomato

Plain, vanilla vinaigrette sauce, burrata ice cream,

Line-fished lean

Grilled fillet, braised leeks, “Esprit de Pavie” red wine sauce

Trou Girondin

Lillet granita, orange peel preserve

Chestnut mushrooms

In a puff pastry, yellow wine zabaglione and Tonka broad bean

Squab pigeon

Roasted breast, preserved legs flavored with marjoram herbs

Ewe’s milk cheese

Au gratin in a potato, thin small slice of ham

Pre dessert

Strawberry

Preserved and stuffed with a “Diplomate” cream

Menu served for the all table

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.