



Menu « Plaisance »

130 €

Tomato

Plain, vanilla vinaigrette sauce, burrata ice cream,

Line-fished lean

*Grilled fillet, flavoured with combava zest,
buckwheat pancake with slow-simmered leeks and smoked sturgeon,
braised farmed mussels, "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

Potato with curd ewe's milk cheese, thin small slice of ham Paleta de Jabugo Triple X

Pre dessert

Black fruits

Shortbread with pure sea salt and blueberries preserved in red wine

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.