

LE
PETIT
PLAISIR

dinner menu

STARTERS

- 🍎 *Goat cheese bonbons*
Crispy goat cheese balls, shallot dressing, black olive tapenade

Foie gras

Duck liver terrine with baby greens, rose petal salt, raisin bread and red fruits sorbet

- *Crêpes*
Purse shaped and filled with creamy mushroom and fresh herbs stew

SALADS

Lobster's

Spiced old fashioned bread, red wine vinaigrette and fennel remoulade with mustard mayonnaise

- 🍷 🍏 *Pear salad*
Mixed lettuce with roasted pears, walnuts, Roquefort cheese and apple cider dressing

CREAM AND SOUP

Onion soup

Browned onion in white wine
beef stock, puff pastry crust

Champignons

Creamy mushroom soup
scented thyme, parsley,
beef broth, shallots, garnished
with grilled garlic bread

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

FISH & SEAFOOD

🌿 *Seared salmon*

Vanilla marinated and cooked in clarified butter, sweet and sour orange sauce, crunchy Camargue style rice

🌿🍏 *Sautéed shrimps*

With shallots, garlic, tomato and white wine, basil scented ratatouille

🌿 *Grained mussels*

Mussel gratin in the shell with Gruyère cheese, breadcrumbs with parsley, carrot puree with cumin

MEAT & POULTRY

Cordon Bleu

Emmenthal cheese and pork ham stuffed chicken breast, breaded and fried, blue cheese sauce, roasted vegetables

🌿 *Grilled beef tenderloin*

Cabernet Sauvignon reduction, mousseline potato purée and truffle oil

Lamb rack

Roasted, garlic and parsley Provençal crust, thyme sauce and zucchini tian

🍏 *These are healthy dishes which help in maintaining balanced diet*

🌿 *These are gluten free dishes*

🥛 *This dish contains dairy or/and milk*

DESSERTS

- *Le coulant au chocolat*
Lukewarm chocolate cake with mellow heart, espresso ice cream
- *La Charlotte*
Raspberry mousse and orange jelly, raspberry coulis
- 🌱 *La tarte Tatin*
Buttery lukewarm caramelized apple tart, vanilla ice cream
- 🌱 *La crème brûlée*
The classic, vanilla and crispy caramel on top

🌱 ◦ *Nos crèmes glacées*
◦ Ask for today's homemade ice-creams

🌱 ◦ And sherbets flavors
◦

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🌱 *Animal protein can be substituted by a Whole Food Plant-Based option*

Whole Food Plant-Based Menu

STARTERS

- 🍏 *Goat cheese bonbons*
Crispy goat cheese balls,
shallot dressing, black olive
tapenade and creamy
beetroot
- 🍄 *Mushroom Tatin tarte*
Seasonal mushrooms pie
with candied grapefruit zest

SALADS

- 🍏🥬 *Salade aux poires*
Mixed lettuce with roasted
pears, walnuts and apple
cider dressing
- Alsacienne potato salad*
Potatoes, onion, parsley,
cream, wine vinegar and
Dijon mustard sauce

SOUP

🍷🌿 *Onion soup*

Browned onion in white wine vegetables stock, puff pastry crust

MAIN COURSE

🌿🍷🍏🌿 *Provençal ratatouille*
Vegetable stew in bell pepper juice and chlorophyll mixture

🍷 *Broccoli quiche*
Creamy ricotta cheese filled

🌿🍷🍏🌿 *Chickpea cassoulet*
Hazelnuts, tomato marmalade, garlic, shallots and vegetable broth stew

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🌿 *Whole Food Plant-Based option*

🌿 *Animal protein can be substituted by a Whole Food Plant-Based option*