

## Starters

*Pan fried snails and mushrooms cooked with parsley and garlic* 19 €

*Duck « Foie gras » terrine* 21 €

*Scallops carpaccio and clementines* 21 €

*Poached oysters, frothy Vouvray sauce, salmon eggs* 19 €

*Six oysters just opened on ice* 18 €

## Dishes

*Beef tomahawk rib with mashed potatoes (to share for two)* 70 €

*Lobster and autumn vegetables stewed under a puff pastry* 60 €

*Loué chicken fillet, squash and chestnuts* 25 €

*Veal sweet bread cooked as a "pot au feu"* 31 €

*Pan fried scallops, green apple and celery* 29 €

*Cod fillet, spinach and bacon as a medaillon-shaped* 26 €

*Cheese board* 16 €

## Desserts

*Hot Cointreau soufflé* 17 €

*Apple biscuit, white chocolate cream and pear* 16 €

*Honey and butternut dessert* 16 €

*Passion fruit and chocolate mousse* 16 €

*Daily dessert* 10 €

Chef de cuisine **LABAT-GEST Michäel** et son équipe

Menu de saison 54 €

46 € without cheese

Scallops carpaccio and clementines ou  
Pan fried snails and mushrooms cooked with parsley and garlic ou  
Daily starter

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Loué chicken fillet, squash and chestnuts ou  
Veal sweet bread cooked as a "pot au feu" ou  
Cod fillet, spinach and bacon as a medaillon-shaped

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Cheese board

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Choice on the à la carte dessert

Menu dégustation 80 €

with 3 glasses of wine 98 €

Served for all the all table from  
12.00 to 13.00 and 19.30 to 20.30

Duck « Foie gras » terrine

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Pan fried scallops, green apple and celery

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Lobster and autumn vegetables stewed under a puff pastry

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Veal sweet bread cooked as a "pot au feu"

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Cheese board

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Pré-dessert

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Soufflé chaud au Cointreau

Menu Grand Hôtel 38 €

(Except on Bank Holiday)

Starter, main course and dessert proposed by the head waiter  
or

Starter and main course or Main course and dessert 32 €