

# Spring under Monrecour's oak tree...

Starter, Main, Dessert 45€  
Starter, Fish, Meat, Dessert 52€

## To Start with...

### Roasted Périgord Duck Foie Gras,

Sweet onions and smoked eel.

18€\*

### Local snails "Cromesquis",

"Tourain", local Bear's garlic soup and crispy radish.

18€\*

### Green Asparagus from Mallemort in Provence,

Black truffle condiment, Bellota ham and smooth organic Egg.

18€\*

## From the Ocean...

### Pan fried Sea bass from Atlantic sea,

Stewed green Asparagus and Leek/Granny Smith Apple foam.

29€\*

## From the Countryside, From Earth...

### **Roasted young Pigeon breast,**

Fregola risotto with pigeon's thighs and garden peas "à la française".

29€\*

### **Braised guinea fowl filet,**

Fava beans and Meadow mushrooms, poultry juice with Barolo vinegar.

29€\*

### **Pan fried sweetbreads,**

Braised salsify and shallots sauce with mirin. (sup. +7€)

36€\*

## Cheeses...

### **Local cheese assortment,**

mixed herbs in season and Balsamico dressing. (sup. +9€)

## A Soft Ending...

### **Poached Pine-apple with old rum,**

Unctuous almond texture and roasted pine-apple ice cream.

14€\*

### **Blood orange with cardamom,**

Creamy mimosa and Honey ice cream.

14€\*

### **Creamy Hazelnut Pralina,**

Hazelnut biscuit, preserved rhubarb and rhubarb sorbet.

14€\*

All our desserts are made "à la minute", we invite you to order them at the beginning of your meal.

(\*) Prices "à la carte".