

Autumn Menu

32€

OUR STARTERS

PUMPKIN CRUMBLE WITH NUTS

Fourme d'Ambert Chantilly, Focaccia

Our recommended Wines: **F. Villard** (White fruity, Rhône) or **Ikon** (Rosé, Provence)

OR

STARTER OF THE DAY

OUR MAIN COURSES

BACK OF COD

Satay sauce (Peanuts), Crispy Polenta

Our recommended Wines: **Château Merande** (Fruity White, Savoie) or **St Véran** (Fruity white, Burgundy)

OR

TROFIE FROM LIGURIA (ITALY), TRUFFLED CREAM & ORGANIC FREE RANGE POACHED EGG

Few fresh baby spinach leaves

Our recommended Red Wines: **Château TSH** (Fruity, Provence) or **Les Sorcières** (Fruity, Languedoc)

OR

PORK CHEEKS STEW

Dauphiné-style creamed potatoes "au gratin"

Our recommended Red Wines: **Château Maïme** (Spicy, Provence) or **St Joseph** (Spicy, Rhône)

OUR DESSERTS

OUR HOME-MADE DESSERTS according to our daily selection

