



BAUMANIÈRE

1850

### **Starters**

<i>Velouté of the day with small croutons and grated Beaufort cheese</i>	28 €
<i>Beef consommé with vegetables and raw beef</i>	35 €
<i>Burrata with roquette salad and tomatoes confit</i>	31 €
<i>Part-cooked duck foie gras with new season beetroot and brioche toast</i>	49 €
<i>Prime cut of smoked salmon with crunchy chicory and fennel</i>	45 €
<i>Plate of warm vegetables &amp; black truffle</i>	52 €

### **Fishes**

<i>John Dory with Fregola Sarda risotto</i>	58 €
<i>Trout steak with plain vegetables and tangy beurre blanc sauce</i>	52 €

### **Meats**

<i>Chicken breast with mashed parsnip &amp; crisps, roast meat sauce</i>	50 €
<i>Beef Parmentier</i>	45 €

### **Pasta**

<i>Penne regatta or liguine, served with bolognaise sauce or pesto sauce</i>	35 €
<i>Penne regatta or linguine with black truffle</i>	58 €

### **Snack dishes**

<i>Strato Burger</i>	42 €
<i>Toasted Beaufort cheese &amp; black truffle sandwich topped with a soft-boiled egg</i>	48 €
<i>Caesar salad with parmesan cheese and marinated anchovies</i>	38 €

### **Cheese & desserts**

<i>Selection of matured cheese, by Bernard MURE-RAVAUD, Master cheese maker</i>	25 €
<i>Mango, carpaccio &amp; cream with preserved lemon</i>	19 €
<i>Traditional smooth chocolate gateau &amp; vanilla custard</i>	19 €
<i>Orange &amp; Grand Marnier crème brûlée</i>	19 €
<i>Rice pudding with caramel sauce and milk tuile</i>	19 €
<i>Seasonal fruits plate</i>	19 €