

## *A la carte / Half board*

### *Cold Starters*

*Duck Foie Gras with black grape pulp and mustard from Brives*

*Back of smoked salmon, horseradish cream*

*Carpaccio of sea scallops, crispy endive with citrus fruits*

*Compression of winter vegetables, cream of lemon*

*Strato salad, artichoke, Beaufort cheese, fried Crozet and beetroot*

*Warmed leeks heart, vinaigrette, yellow lettuce, black truffle*

### *Hot Starters*

*Velouté of the day, golden croutons, Beaufort cheese*

*Beef Consommé, Asian mushrooms, raw beef*

*Potatoes purée, comfit yoke, grated black truffle (supp 15€)*

### *Pasta*

*Spaghetti & Bolognese*

*Spaghetti & Gorgonzola*

*Spaghetti & Carbonara*

*Carnaroli risotto, black truffle (supp 15€)*

### *Sea*

*Roasted scallops, chard gratin with Beaufort cheese*

*Turbot, potatoe and celeriac purée*

*Caught line cod fish, stewed cabbage in butter and bacon*

*Sea bass filet, pistachio oil, fresh spinach*

*Char, butter and fried onions*

### *Earth*

*Strato beef burger, onion jam, Beaufort cheese and French fries*

*Farm raised chicken breast, parsnip, black truffle*

*Comfit lamb shoulder served for 2, carrots with saffron, onion compote*

*Beef tale parmentier*

*Pig cooked in red wine, oyster mushroom in persillade*

*Black Angus rib steak, homemade French fries*



BAUMANIÈRE

1850

*Cheeses*

*Selection of fine cheeses by Bernard MURE RAVAUD, Master cheese maker*

*Desserts*

*Tart with vanilla from Madagascar, caramel and pecan nuts*

*Thousand leaves Baumanière's tradition, vanilla ice cream*

*Half coked chocolate sablé, hazelnut ice cream*

*Pineapple Carpaccio, olive oil sauce with chili pepper from Espelette*

*Floating island with lime, exotic jelly*

*10% V.A.T. and service included*