



5-Course-Gourmet Menu

PLEASURE meets TRADITION!

To start we offer
a **SPARKLING** aperitif

Amuse-bouche



Bresaola Carpaccio

spring salad | stone oven baked baguette



Cream of watercress

home-smoked suckling pork cheek



Crispy red mullet

wild garlic pasta | mountain cheese



Beef fillet wrapped in bacon

mixed asparagus | young potatoes | sauce Béarnaise



Dream of strawberry, curd and bisquit

