



## La Table d'Hôtes

Lunch time 12.00 – 1.30pm

Dinner time 7.00 – 8.30pm

Ploughman's board style, cured meat and Corsican cheese jam and seasonal fruits

**30 €**

Burrata from puglies, herloom tomatoes, granola and pesto

**22 €**

Grilled sandwich, pulled beef, cucumber pickels, fontina cheese, creamy mayonnaise, coleslaw and vegetables chips

**25 €**

Butternut Squash Velouté, Croutons, Mushrooms, Pumpkin Seeds, and Mozzarella Cream

**20 €**

Chicken Wrap with Red Onions, Parsley, Philadelphia, Tomato, Avocado, and Little Gem Lettuce

**22 €**

Ricotta cannelloni and spinach with Parmigiano, basil, tomatoes sauce and hazelnut

**25 €**

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One pie Cookie, gianduja, vanilla ice cream and chocolate sauce

10 minutes cooking

**13 €**

Caramelized apples like a "Tatin", Breton short bread and salted caramel

**13 €**

Raugi ice cream selection

**13 €**

Net price and service included  
Possibility of adapting our dishes for special diets  
Meat from france