



escale gourmande

Entries



Cauliflower Panacotta Thin orange jelly / Toasted hazelnuts / Marinated veggies	19
Classical beef carpaccio Parmesan shavings/ Marinated flower blossom / Balsamic onions pickles	22
Mushrooms and watercress Mushrooms croustilles / Watercress and wild garlic / Young leaves	20
Prawns and grilled bell pepper ravioli Eggplant purée / Confit tomatoes / Feta foam	23
Foie gras terrine Sea buckthorn purée/ Fine apple jelly/ Homemade brioche	23
Raspberry point (6) oyster platter with mignonette and lemon	19
Soup of the day	15

Main Courses



Sweetbreads à la Fauchoux Full-bodied jus / Roasted potatoes / Seasonal vegetables	45
Risotto Carnaroli Green asparagus / Local mushrooms / Chopped herbs	38
Roasted and smoked beef fillet Artichokes / Dune peppercorn jus / Confit potatoes	52
Oven roasted salmon fillet Choron sauce/ Peas and bread beans / Roasted shallots	39
Guinea fowl breast from "La Sabinoise" Cream sauce / Grilled asparagus/ Roasted shallots and thyme	40
Oven roasted lamb rack Pan-fried polenta/ Eggplant purée / Grilled zucchini	56
Pan fried lobster and scallops Homemade linguini / Seafood sauce/ Parsley foam	46
Chef's inspiration	Market Price

Menu may change without notice

