

Menus été 2025

Starters:

- Lentil salad with smoked trout and herbs
- Tomato mozzarella salad with fresh basil
- Fennel salad with pears, blue cheese, and roasted seeds
- Beet carpaccio with fresh cottage cheese, red onion, and herbs
- Goat cheese patties (Poulligny St Pierre) with green salad
- Summer salad: melon, cherry tomatoes, feta/ham, red onion, herbs, and arugula
- Red gazpacho: tomatoes, peppers, red onion, and fresh basil
- Green gazpacho: zucchini, cucumber, spring onions, and parsley
- Zucchini tagliatelle with feta, chives, and roasted pine nuts
- Beetroot with fresh cottage cheese and herbs

Main Courses:

- Duck breast with Brenne honey, fig and apple compote
- Brenne trout fillets baked in the oven, served with seasonal vegetable purée
- Duck shepherd's pie with green salad
- Grilled chicken breast with tarragon sauce, served with tagliatelle or boiled potatoes
- Grilled fish with rosemary and thyme roasted baby potatoes or spiced rice
- Pork tenderloin with spiced carrots or zucchini tagliatelle
- Grilled pork shoulder steak with a mix of seasonal oven-roasted vegetables
- Various vegetable, cheese, and ham tarts served with green salad

Cheeses:

- Tomme de Berry
- Comté
- Camembert
- Goat cheese pyramid served with fruit jelly or homemade chutney
- Fresh goat's cheese with herbs

Desserts:

- Custom-designed by Creation et chocolats
- Mom's chocolate mousse
- Fresh goat cheese with seasonal fruits or fruits served with *broyés*
- Fruit soups infused with Earl Grey/green tea (apricots, peaches) served with *broyés*