



Le Vieux Logis ***Dinner Menu*** ***\$36 per person***

Appetizers

Seafood paella soup.

Tartare of roasted red beet, orange, goat cheese, curly green, walnut oil.

Warm lamb tongue, avocado, tomato quenelle, vinaigrette with capers.

Terrine of Roquefort, walnut, endive, pears salad.

Main Courses

Parmentier of beef short rib, root vegetables.

Roasted chicken breast, "forestière, potato gratin.

Crispy crêpe of salmon pesto, ratatouille nicoise, piquillo sauce.

Smoked bacon wrapped natural pork loin with crushed herb potato goat cheese cake, Dijon sauce.

Nage of mussels, leek, fennel, potato, herbs.

Desserts

Vacherin, passion fruit sorbet and vanilla ice cream.

Vanilla crème brûlée.

Warm chocolate coulant, caramel sauce, vanilla ice cream.

Anjou pear "Belle Héléné", chocolate sauce.



Le Vieux Logis
Lunch Menu
\$16 per person

Appetizers

Seafood paella soup.

Tartate of roasted red beet, orange, goat cheese, curly green, walnut oil.

Warm lamp tongue, avocado, tomato quenelle, vinaigrette with capers.

Terrine of Roquefort, walnut, endive, pears salad.

Main Courses

Parmentier of beef short rib, root vegetables.

Roasted chicken breast, "forestière, potato gratin.

Crispy crêpe of salmon pesto, ratatouille nicoise, piquillo sauce.

Smoked bacon wrapped natural pork loin with crushed herb potato goat cheese cake, Dijon sauce.

Nage of mussels, leek, fennel, potato, herbs.