



# THE MENU BY LA JOURNÉE

## STARTERS

Traditional Deviled Eggs - 7€

Butternut Squash Soup with Hazelnut Pieces - 8€

Homemade Foie Gras with Onion and Raisin Chutney, Fruit Bread - 15€

Roasted Leeks with Stracciatella and Toasted Pistachios - 9€

Mediterranean Oysters No.3  
13€ for half a dozen      26€ for a dozen

## OUR MAIN COURSES

Quinoa Risotto with Butternut Squash and Parmesan Shavings - 16€

*Vegan option available upon request*

**Grilled Octopus - 26€**

Maître d'hôtel butter, sesame rice, and baby vegetables

**Roasted Cod Fillet - 28€**

Mashed Potatoes and Chorizo Cream

**Traditional Braised Beef Cheek - 25€**

Mashed Potatoes

**Chicken fricassee with chanterelle mushrooms - 23€**

And tagliatelle with parmesan cheese

**Linguine with Truffle Cream - 19€**

With Serrano Chips

*Vegan option available upon request*

Extra : Fries or Salad - 4.50€

## SALAD

**Caesar Salad - 18€**

Breaded Chicken Strips with Cereal Crust, Parmesan Cream

## OUR DESSERTS

**Walnut Dessert with Pear Sorbet - 8€**

**Gourmet Coffee with Mini Desserts - 9€**

**Plate of 3 AOP Cheeses - 9€**

**Bourbon Vanilla Crème Brûlée - 8€**

**Apple and Pear Cinnamon Crumble with Yogurt Ice Cream - 8€**

*.Our food is local and seasonal...*

**FOR YOUR HEALTH, CHOOSE OUR VEGGIE DISHES!**

*All our prices are in euros and include VAT and service.*

*Your opinion matters!*

