



# 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*

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**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!*