



THE MENU BY LA JOURNÉE

STARTERS

 **House-made Foie Gras - 15€**
Onion Confit, Pear and Cinnamon

  **Mushroom Cream Soup and Bleu d'Auvergne Cheese - 7€**
Grilled Toast with Espelette Pepper

  **Crispy Panko-Crusted Saint-Marcellin - 9€**
Honey and Mustard Vinaigrette

Salmon Carpaccio with dill and citrus - 11€
Crisp Fennel

  **Mediterranean Oysters No. 3**
14€ per half-dozen **28€** per dozen

MAIN COURSES

  **Braised Beef Chuck - 24€**
Foie Gras, Parsnip Mousseline and Rich Jus

 **Roasted Swordfish - 24€**
Winter vegetables with chestnuts and Piquillo Pepper Cream

 **Free-Range Chicken Supreme - 22€**
Truffle Cream & Buttery Crushed Potatoes

 **Grilled Octopus - 26€**
Maître d'hôtel butter, fragrant rice and Winter vegetables with chestnuts

   **Linguine with Truffle or Bleu d'Auvergne Sauce - 18€**
Serrano Crisps and Parmesan

Side dish supplement - 4.50€
*Winter vegetables, parsnip mousseline,
fresh fries, green salad, fragrant rice*

SALAD

  **Caesar Salad - 18€**
Cereal-breaded chicken strips with parmesan cream,
romaine lettuce, dried tomatoes, pickled red onions and croutons
(Vegetarian version available)

DESSERTS

 **Selection of three AOP Cheeses - 11€**
Citrus Marmalade

  **Vanilla crème brûlée - 9€**

  **Pear and Praline Verrine, Crunchy Granola - 10€**

   **Orange and Grand Marnier Tartlet, Hibiscus Flower - 10€**

   **Brioche French Toast, Salted Butter Caramel - 9€**
Macadamia Nut, Vanilla and Caramel Ice Cream

Our food is local and seasonal...

FOR YOUR HEALTH, CHOOSE OUR VEGGIE DISHES!



Lactose



Egg



Gluten

*A list of all allergens is available at the bar.
Please feel free to ask our staff for a copy.*



All prices are in euros, including VAT and service.

Your opinion matters!