

## THE MEDITERRANEAN BY ALAIN LLORCA

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Nougat of foie gras in dried fruits and pine nuts  
Iced with a spice juice

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Scallops from Bretagne  
Incised of Cèpes mushrooms /cooked in salted butter / chicoree leaves an fresh walnuts

Or

Deer of Alsace  
Roasted filet / beet gnocchi and quinces cooked in saffron pistil / pepper sauce with wild blueberry vinegar

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Selection of mature cheeses from Maître Anthony (Alsace)

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Sweet exotic dessert / coconut cream and passion sorbet

Or

Poached pear / caramel and cinnamon / cream cheese biscuit / crispy walnuts

Menu 3 courses: starter / fish or meat / dessert choice      75€ ttc  
(menu with cheese extra charge 15€)

The whole menu: starter / fish / meat / cheese / dessert choice 110.00€ ttc