



*Our selection to pleasantly start your meal...*

Côtes-du-Roussillon « Les Sorcières » - Clos des Fées	10 €
Spring Cocktail	16 €
Champagne Veuve Clicquot Rosé	16 €
Gewurztraminer « Vendanges Tardives » - Famille Hugel	15 €

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## **COTTAGE SPRING MENU**

Compose your Menu by your wish  
From the different items a la carte

Starter – Main – Dessert - 67 €

Starter – Main – Cheese – Dessert - 74 €

Starter – Fish – Meat – Dessert - 90 €

## STARTERS

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Crispy Langoustine, Risotto cooked with Champagne, Lemon Foam, Wakame Chips	34 €
Gravlax of Local Trout, Green Asparagus and Citrus Vinaigrette	30 €
Mousse of Beaufort Cheese, Roasted Hazelnuts, Fresh Garden's Herbs and Mushrooms	25 €
Sweetbread and Foie Gras Terrine, Morel Sauce, Onions Confit	31 €

## MAIN DISHES

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Snacked Red Mullet Filet, Crispy Baby Squids, Safran Sponge Cake, Fishy Sauce	38 €
Grilled Seabass Filet, Green Asparagus and Herbs Butter, Oyster Foam	35 €
Grilled Picanha of Angus Beef lightly Infused with Hay, Crispy Vegetables, Asparagus and Shallots Cooked with Local Red Wine	32 €
Roasted Lamb Medallion with Rosemary, Fried Chickpeas, and Peas	37 €

## DESSERTS

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Local Cheese Selection	15 €
Declination of Citrus, Lemon and Passionfruit Cream, Citrus Sorbet and Genoa Bread	16 €
Spring Strawberries, Meringue and Cream, Poached Rhubarb Infused with Hibiscus	16 €
Chocolate Pastry Leaf Stuffed with Chocolate Mousse and Voatsiperifery Pepper served with Passionfruit Sorbet	16 €