

# RESTAURANT LesSaisons



-Cold cuts platter 18€  
-Matured cheeses platter 18€

Ribeye for 2,  
french fries, béarnaise sauce 70€  
(Entrecote for 1 also available 35 €)

Seasonal gaspacho 10€

Chicken oyster, Caesar style 13€

Tuna tartare, sesame and chive 13€

Duck foie gras, huckleberry jam 15€

Home made country paté, onion jam 12€

Smoked octopus, quinoa, beetroot and walnut oil 14€

26€ Seared veal kidney, mashed potatoes

25€ Pollock fish, aubergine caviar, fried capers

19€ Ratatouille, roasted old style tomatoes and coulis

25€ Duck leg confit, carrot mousseline, orange gastric

24€ Sauteed sea bream fillet, braised fennel and virgin sauce

24€ Slow cooked lamb shoulder, yellow and red bell peppers marinated

Matured cheeses 13€

Cheese cake 10€

Lime/raspberry crème brûlée 10€

Strawberry soup with tarragon and lime sorbet 10€

Profiteroles, vanilla ice cream, chocolate sauce 10€

Poached peach with mountain herbs, biscuit and granité 10€

*Price in €, tax and service included*