LA CHÊNAIE
RESTAURANT

**Starters**

Duck foie gras served with Montélimar nougat, fruit chutney, and homemade spiced bread

Grilled prawns with crispy ricotta and red kuri squash ravioli, served with a creamy velouté

Gravlax-style salmon with dill sour crem, pickled vegetables, and roasted beetroot

**Main Courses**

Duck breast cooked medium-rare, served with a spiced caramel sauce,
seasonal farm vegetables, and ratte potatoes

Beef fillet inspired by Beef Wellington,
served with creamy spelt risotto



Pan-seared trout pavé with crispy langoustine,
lightly spiced lemon-infused jus, and smooth sweet potato purée

Crispy sea bass fillet with chorizo condiment,
leek fondue, and shellfish-infused jus

Vegetarian dish featuring a selection of locally sourced autumn vegetables

**Cheese Selection**

Selection of cheeses from the Auvergne-Rhône-Alpes region, including Bleu and Cantal and Grignan goat cheeses, accompanied by apricot-lavender jam and walnut bread

**Desserts**

Crispy chocolate pastilla accompanied by salted butter dried fruits and pear sorbet

Almond and apple tartlet served with vanilla ice cream

Choux pastry with craquelin topping, filled with whipped cream and topped with caramelized cashews



Please select your desserts or cheese when placing your order at the start of the service, to help the kitchen and dining team organize efficiently