

# Menu Sélections du Terroir

*(In bold and purple, products from our loyal local producers)*

Soft boiled Egg Parfait, served hot,  
green bean velouté with smoked **mozzarella from Malice**, bacon emulsion

Or

**Smoked Veuxhaulles trout millefeuille and rillettes**, spinach, lemon ice cream

Or

Garlic and parsley snail tartlet, **Cussangy mushrooms**, parsley emulsion and pesto

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French beef of the moment, reduced veal sauce, around **Cussangy mushrooms**

Or

Line-caught Coal Back, Mussels in **Champagne** Marinière, Rösti and Zucchini Tagliatelle

Or

Pork tenderloin in herb crust, reduced juice, creamy polenta and baby vegetables

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Assortment of 3 **local cheeses**

Or

**Cottage cheese from Martin family in Champ sur Barse**

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Buckwheat waffle with figs and grapes

Or

Crunchy chocolate and **dark beer from La Roof** tartlet

Or

Baba with **Champagne Ratafia**, **Ratafia** mousse, candied grapes with **Ratafia**

Starter, Main course, Cheese & Dessert : 42 €

Starter + Main course, Cheese or Dessert : 36.50 €

Taxes et service compris

Soucieux de travailler des produits frais et saisonniers, veuillez nous excuser de toute éventuelle rupture