LE CHAPON FIN

TABLE DU BIEN-MANGER

depuis 1835

	EUROS
Marbled confied duck foie gras with porto, quince texture and grapes	37
Shredded crab with aromatic herbs, dill mousse and parsley	36
Tartare of langoustine with raw fresh apples and mixed vegetable, royal-styled mash and a langoustine broth	38
Monkfish stuffed with piquillos, haddock and squid ink sauce, sand carrots and caper	42
Snacked scallops, celery texture with seaweed and cider sauce	38
Brannens pigeon smoked with hay, tender leg, full-bodied gravy served with pumpkin and ginger	46
Fillet of beef with marrow and croutons, beef gravy with parsnip and coffee	45
Hare pie “à la Royale” with chestnuts and kumquat	48
Coloured cauliflower cooked with a yellow curry sauce, velvety cauliflower soup, pomegranate and parsley	30
Matured cheeses selection	18
Hazelnut, vanilla and black sesame	18
Chocolate milk dome with caramel « au beurre salé », peanuts and chocolate sorbet	18
Clementine and Rosemary	18

For your comfort we recommend you to order your dessert at the beginning of the meal

ALL OF THE COURSES ARE HOMEMADE
THE ALLERGENS LIST IS AVAILABLE ON DEMAND