



# Les Jardins Gourmands



## Starters

<i>Yellow tomato soup with a crustacean croquette</i>	12.30€
<i>Fried sea scallops with chanterelles and marinated apricot slices</i>	19.20€
<i>Carpaccio of beef stuffed with pesto, Parmesan shavings, marinated beech mushrooms and crispy calf's head</i>	18.60€
<i>Colorful summer salad with a mango chili vinaigrette and fried scampi</i>	
	<i>Starter (4 scampi) 15.30€</i>
	<i>Main Dish (7 scampi) 24.20€</i>

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## Main Dishes

<i>Stuffed rabbit roast roulade on peas ragout with artichokes, Sage jus and polenta</i>	25.30€
<i>Entrecote of veal grilled with Sherry jus, carrot variation and a chive croquette</i>	26.80€
<i>Filet of beef gratinated with a shallot crust, port jus, green asparagus, onion chutney and potato soufflé</i>	32.70€
<i>Bouchée à la reine, French fries and salad</i>	20.80€
<i>Roasted char filet on a barely risotto with spinach and saffron sauce</i>	25.60€
<i>Pot-pourri of fine fish (red mullet, sea bass and walleye), crustacean sauce and "venere nero" rice</i>	28.30€

*Nos plats sont faits maison à base de produits frais.*

*Prix nets, taxes et service compris.*



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## *Desserts*

<i>Delight of yoghurt, exotic fruits and hazelnut</i>	<i>11.80€</i>
<i>Milk chocolate parfait accompanied by peach</i>	<i>12.50€</i>
<i>Strawberry carpaccio with its rhubarb pastry, espuma from wild strawberry and rhubarb sorbet</i>	<i>13.00€</i>
<i>Puff pastry with raspberry, vanilla-lavender ice cream and vanilla cream</i>	<i>9.90€</i>

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