

**3 Course Menu (starter + main course + cheese or dessert)\***

**Starter at choice :**

Creamy chestnut soup with cep mushrooms and Grisons dried beef

Chicory and lightly beech-smoked salmon salad with sour cream

Soft-boiled egg and creamed leeks with red wine dressing

Duck paté en croûte with thyme, cabbage and apple salad

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**Main course at choice :**

Elbow pasta, duck confit cooked with herbs, persillade sauce

Trout fillet à la plancha, stewed green lentils from Brie with vegetables, coriander  
and smoked soy

Roast chicken breast, mashed potatoes with herbs, Madeira creamy sauce

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**Cheese or dessert at choice :**

Comté cheese (unpasteurised) with lamb's lettuce salad

Farmhouse "fromage blanc" served with chestnuts and clementines

Passion fruit cream with mango marmalade

Guanaja chocolate mousse with praline

Lemon meringue cream, crumble topping

Seasonal fresh fruit salad

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**Drinks :**

1 glass of wine or beer or soft

Mineral water

Coffee

\* Example of menu, subject to modification