

### **3 Course Menu (starter + main course or main course + 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

\*\*

#### **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

\*\*

#### **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

\*\*

**Drinks :**

1 glass of wine or beer or soft

Coffee

\* Example of menu, subject to modification