

L'Oranger

Menu

£60.00

Starters

Scallops cooked in the Shell with Leeks & Truffles, Jurançon Dressing

Creamy soup of Jerusalem & Globes artichokes with deep fried "Cromesquis" of foie gras

Duck foie gras confit with a wild rocket salad and pine nuts, green apple iced "granite"

Main courses

Steamed & aniseed wild sea bass, cucumber, girolles & radish, pomegranate dressing

*Beef fillet "en croute" with bone marrow & Fourme d'Ambert cheese,
potato fondant stuffed with sliced wild mushrooms*

Rack of lamb "en croute" of winter fruits, eggplant & confit tomatoes flavoured with citrus

Desserts

Déclinaison of lemon tart served with milk ice-cream

Tahiti Crème brule, vanilla Bourbon

*Guanaja chocolate Fondant, salted butter caramel,
hazelnuts biscuit and Tahiti vanilla ice cream*

Mignardises