

## STARTERS



Slices of scallops with black truffle,  
grated parsnip and celery, Port wine vinaigrette 38€

Duck and duck foie gras 'pâté en croute'  
red onion compote, roasted hazelnuts 26€

Sea bream tartare, Perle Noire oyster,  
pumpkin gel and tangy squash 31€

Roasted langoustines and chicken-liver pie,  
Newburgh sauce, puff pastry 36€

Pigeon mousse and duck foie gras,  
apple and quince, puff brioche with spices 30€

Leek tartlet, pasture Beaufort cheese and black truffle,  
fresh herb salad 33€

## FISH



Provençale-style octopus stew,  
tender beans and olives from Nyons 37€

Dieppe-style scallops,  
mussels and winter roots 43€

Cod loin with black truffle,  
cauliflower and Parmesan cheese 46€

Grenoble-style monkfish tail,  
potato purée 105€  
(For 2 people to share – depending on the catch of the day)

## VEGETARIAN



Chestnut and potato gnocchi,  
mushrooms, mountain pasture Beaufort cheese and watercress butter 32€

## MEAT

---



Roast leg of local lamb, served at your table from the carving trolley,  
Michel Rostang's potato gratin dauphinois 41€

Beef fillet stew,  
roast potato kegs, Jerusalem artichokes with black truffle 48€

Salers beef tartare, seasoned to your taste,  
home-made fries and baby leaf salad 36€

Traditional veal blanquette\*, pilaf rice 37€  
\*5gm melanosporum truffle supplement, 15€

Seven-hour braised shoulder of lamb, 98€  
spelt risotto, juice with mild spices, tangy cream (For 2 people to share)

## SALAD AND CHEESES

---



Baby leaf salad, dressed to your taste, Baux de Provence olive oil,  
sherry vinegar or balsamic vinegar, dried apricots, walnuts and hazelnuts 13€

Selection of local mature cheeses 18€

## DESSERTS 18€

---



Neapolitan rum baba, citrus-infused rum, vanilla whipped cream

Chestnut soufflé, orange sorbet  
(to be ordered at the start of your meal)

Pear and chervil chocolate biscuit, chocolate and morello cherry mousse, morello cherry sauce

Clementine, gingerbread and coriander

Thickly layered apple and quince, fresh cream and Sacristain pastry

Crepes Suzette flambéed with Grand Marnier

Crispy cigar made with Havana tobacco, Hennessy XO Cognac pastry cream

Coffee or Tea 'gourmand', served with petit fours

## THE PLM MENU 69€



Duck and duck foie gras 'pâté en croute'  
tangy red onion compote, roasted hazelnuts

or

Sea bream tartare, Perle Noire oyster,  
pumpkin gel and tangy squash

or

Provençal-style octopus stew  
tender beans and olives from Nyons

or

Traditional veal blanquette, pilaf rice

or

Selection of local mature cheeses

or

Neapolitan rum baba, citrus-infused rum,  
vanilla whipped cream

or

Thickly layered apple and quince, fresh cream and Sacristain pastry

*Drinks not included*

## THE TRAVELLER'S MENU\* 49€



Roast leg of local lamb, served at your table from the carving trolley,  
Michel Rostang's potato gratin dauphinois

or

Exotic fruit pavlova

*Served in 45 minutes - Drinks not included*

*\*Menu offered for a maximum of 12 people*

## THE CHILDREN'S MENU 25€ up to age 10



Choice of dish from our menu from the following selection  
served in portion size adapted to children:

Scallops or monkfish or beef tartare or roast leg of lamb

or

Gianduja chocolate tartlet

or

Ice cream or sorbet selection

or

Fruit juices (20cl, made from concentrate) or Soda (25cl) or Mineral water (50cl)

## LE TRAIN BLEU MENU 115€



Slices of scallops with black truffle,  
grated potatoes, Port wine vinaigrette



Pigeon mousse and duck foie gras,  
apple and quince, puff brioche with spices



Dieppe-style monkfish medallions, mussels and winter roots



Coriander sorbet, clementine and vodka confit



Beef fillet stew,  
roast potato kegs, Jerusalem artichokes with truffle



Selection of local mature cheeses



Pear and chervil chocolate biscuit, chocolate and morello cherry mousse, morello cherry sauce

*Served for everyone at the table, until 2pm at lunch*

*and 10pm at dinner*

*Drinks not included*

## FOOD AND WINE PAIRINGS 30€



Menu accompanied by 3 glasses (15cl) of wine chosen from the following selection:

Chablis AOC 1<sup>er</sup> Cru Fourchaume Jean Durup Père & Fils

Pouilly fumé AOC Serge Dagueneau & Filles

Graves AOC Château Haut Selve

*Only served with Le Train Bleu Menu - price per person*

*Prix nets service compris 15% sur prix HT – l'abus d'alcool est dangereux pour la santé*

*A consommer avec modération . Janvier 2023*