

## **Les Bories Menu**

**130€**

**White card to our Chefs  
For a tasting of 6 courses**

Starter / Fish / Meat / Cheese / Pre-dessert / Dessert

(Menu served for the whole table, until 21h00)

## **Vegetarian Menu**

**80€**

### **Mushrooms**

Wild mushrooms poêlée, crispy ceps, shiitake pickles,  
garlic and parsley sauce

Or

### **Crunchy fennel**

Wakame cream and citrus

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### **Small Spelt Risotto**

Candied lemon, dried tomatoes

Or

### **Platter of seasonal vegetables**

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### **Chestnut, Blackcurrant and Pecan nut**

Chestnut biscuit and mousse, pecan crunch, blackcurrant jelly and sorbet

## **Menu for Little Foodie (5 to 12 years)**

**24€**

Starter, Main, Dessert by our Chef

*Our recipes may contain major allergens (EU regulation 1169/2011), the list of which is available on request*

*All our meats are from French origin  
Net prices*

**Our Chef Ewen Martin**  
**Propose you their carte menu**  
**Starter / Main Course / Cheese or Dessert 90€**  
**Starter / Main Course / Cheese / Dessert 110€**

**THE STARTERS**

**A la carte**

**Mushrooms**

Sauteed wild mushrooms, crispy ceps, shiitake pickles,  
garlic and parsley sauce

**31€**

**Salmon and Butternut**

Half-cooked salmon lightly smoked with butternut garnish



**36€**

**Escalope of Duck Foie Gras**

Pear poached in red wine, confit onion

**36€**

**Rock octopus**

Sliced fennel, dressing perfumed with citrus, wakame cream



**31€**

**THE MAIN DISHES**

**Breton lobster roasted in butter**

Seasonal and mixed vegetables, bisque

*10€ supplement*

**55€**

**Mediterranean Sea Bass**

Cauliflower, mashed broccoli and red cabbage sauce



**44€**

**Veal loin prepared in two ways**

Pressed celeriac, savory

**42€**

**Farmhouse guinea fowl from Eyragues**

Stuffed cabbage, pumpkin mousseline with thyme



**44€**

**Cheeses Board refined**

Monsieur Pellegrini: Master refined from Isle sur la Sorgue

**22€**

**THE DESSERTS**

**Hazelnut**

Praline and hazelnut mousse, chocolate ice cream

**19€**

**Pear, Apple and Rice**

Apple and pear mousse and balls, rice pudding

**19€**

**Chestnut, Blackcurrant and Pecan nut**

Chestnut biscuit and mousse, pecan crunch, blackcurrant jelly and sorbet

**19€**

**Flambéed Pancakes with Grand Marnier (serves 2 people)**

**21€ / person**

Vanilla Ice Cream

**Gluten Free**



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