

Season Menu 39€

A la carte : Starter 13€ // Main 23€ // Dessert 9€

Charolais Beef Tartare (IGP Burgundy), plum and wild long pepper,
horseradish mousse, creamy egg yolks cooked at low temperature (+ 5€)

or

Moroccan Pastilla with free-range Red Label Chicken (Alsace),
fine mashed peas with mint and raisins

or

Gambas cooked at 54 ° C then seared,
coconut cream with ginger, kiwi coulis, bread crumbs and carrot pickles (+ 4€)

or

Local River Trout Gravlax rounded with Nori seaweed,
feta cheese, burnt eggplant variation with Zaatar spices

Beef chuck steak cooked 7 hours at 58 ° C with shoyu koji « Umami »,
mashed grilled sweet potatoes, seared Bok Choï cabbage and puffed buckwheat

or

Rack of Lamb (Ireland), lamb gravy with black garlic,
new potatoes cooked « Sarladaise » and seasonal vegetables (+ 5€)

or

Homemade Tagliatelle pasta with home-smoked Irish mussels, Iranian saffron pistil sauce,
dehydrated chorizo crumble, shavings of dry-aged parmeiggiano cheese

or

Half-cooked French Tuna fished with hook and line, aromatic Dukkah breadbrumbs,
variation of sand carrots with honey and grilled hazelnuts (+ 6€)

Assortment of 3 fine cheese from Poirel (Master refiner) (+ 4€)

or

Frozen parfait with peanut butter, smashed caramelized nuts, homemade chocolate ice cream

or

Crisp biscuit stuffed with tarragon cream and diced fresh strawberries,
homemade strawberry sorbet (+ 3€)

or

70% Chocolate Entremet and blackcurrant (+ 4€)

or

Orchard fruits in various ways, with gavotte biscuit our way, light textured lemon cream



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