

# Season Menu 39€

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

Red Tuna carpaccio, green mango, sesame seeds, wakame seaweed chutney (+ 5€)

or

Beef Gyoza with seasonal mushroom, glazed butternut squash,  
red wine reduction and hints of horseradish

or

« Puntun » Duck Foie Gras, served hot & cold,  
textured quince flavored with 4 spices, chestnut crumble (+ 6€)

or

Home-smoked local Carp fish croquettes (Delle),  
Spinach shoot coulis, anchovy and watercress sauce

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Free-range Red Label Guinea Fowl in a ballotine, truffle gnocchi, truffle juice (+5€)

or

Slow-cooked Dombes Duckling, confit Duckling thighs in a croustis,  
hay-smoked reduced gravy, small seasonal vegetables

or

Fish of the day

kale chips, cider sauce with white pepper and Madagascar vanilla hints,  
mashed burnt Alsace apples and mashed potatoes with Kalamata olives

or

Fillet of Seabass in a Thai green curry, khaki and patisson squash, puffed black rice (+6€)

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

or

Filo pastry Millefeuille with oriental flavors and fresh pomegranate,  
white chocolate and orange blossom ganache, almond milk and pomegranate ice cream (+3€)

or

Like a chocolate and chestnut tart

chestnut mousse with chocolate insert, Nantes biscuit and caramelized chestnuts,  
chocolate meringue crisp

or

Revisited Ile Flottante

passion fruit and coconut milk, red pepper from Laos,  
opaline crisp, coconut rock and coconut ice cream (+3€)

or

Crazy Pecan nuts, stuffed chouquettes with pecan cream, pecan ice cream



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