

Saint-Jean des Bois

G O U R M E T R E S T A U R A N T

à la Carte...

• Cold Entrees •

C loth-Wrapped Goose Foie Gras cooked in Sauternes Wine Onion Jam and Fig Puree Orange Marmalade with Toast	17.00 €
C harlotte of Raw Salmon and Scallops Flavoured with Lime and Pink Peppercorns Oak Leaf Lettuce Salad Saffron Vinaigrette	17.50 €
C arpaccio of Scallops Truffle-scented Vinaigrette of Baby Vegetables Lamb's Lettuce and Endive Salad	16.50 €
D uck Cannellonis Parmesan and Rocket Flavoured with Coriander	16.00 €

• Hot Entrees •

L obster Bisque	9.00 €
P an-fried Turbot Fillet Red Pepper, Mango and Lime Marmalade Spiced Coulis	21.50 €
V eal Heart Sweetbread Charlotte of Chicory and Wild Mushrooms Truffle Gravy	21.50 €
S kewer of Roasted Scallops Broccoli and Dry Cured Bacon Mousse Thyme-scented Veal Jus	17.50 €
D uo of Sand Shrimp Croquettes Seasonal Salad	12.00 €

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• Fish Dishes •

Roast Supreme of Turbot with Skewered Scallops

Red Pepper, Mango and Lime Marmalade
Spiced Coulis

25.00 €

Cassolette of Monkfish and Petit Gris Snails

Russian style Vegetables
Riesling Sauce

19.50 €

Cod Tajine with Lentils

Flavoured with Coriander

19.50 €

Fisherman's Pot-au-Feu flavoured with Fennel

(Bouchot Mussels, Scallops and Monkfish)

18.50 €

• Meat Dishes •

Pure Fillet of Roast Beef (Austria Origin)

Wild Mushrooms and Braised Chicory
Potato Cake with Bacon
Truffle Sauce

25.00 €

Roast Noisettes of Venison

Fruit and Vegetable Pot-au-Feu (Brussels Sprouts, Braised Chicory, Caramelised and Figs)
Pepper Sauce

23.00 €

Suprême of Cock Pheasant stuffed with Minced Veal

Walnuts and Pistachios
Reinette Apples with Cranberries
Pear in Red Wine
Crushed Potatoes with Morels
Pheasant Jus with Honey

22.50 €

Wild Duck Supreme

Braised Chicory, Nuts and Comté Cheese
Duck Jus with Lemon Thyme
Brussels Sprouts with Pumpkin Puree

19.50 €