

Starters

Mushroom and Foie Gras Ravioli, Parmentier-style Velouté, Poached Egg, Toasted Cornbread.

Duck Foie Gras with Juniper Berries, Pickled Vegetables, Cider Vinegar Balsamic, Shallot Jam with Plum Jelly, Toasted Fig and Hazelnut Bread. Supplement $5,50\epsilon$

Suggestion: A 12cl glass of Sweet or Aromatic Wine - 7,00 €

Pork Trotter Crepinette, Autumn Vegetable Salad, Honey-Balsamic Dressing.

Suggestion: A 12cl glass of AOC Gros Plant du Pays Nantais on Lees, Domaine Merlaud - 6,00€

Warm Oysters from Beauvoir sur Mer, Leek and Cabbage Fondue with Candied Lemon, Saffron Stock.

Suggestion: A 12cl glass of AOC Gros Plant du Pays Nantais on Lees, Domaine Merlaud - 6,00€

Main Courses

Fish from the Market Prepared According to the Chef's Inspiration

Dorade, Redfish, and Sautéed Squid with Parsley, Red Rice Risotto with Vegetables, Shellfish Curry Sauce.

Cotriade (Atlantic Fish Stew), Potatoes, Aioli, Toasted Focaccia Bread.

Meats Butcher's Choice, Prepared According to Availability

Grilled Beef Entrecôte with Confit "Normande Breed", Bouchon Potatoes, Seasonal Vegetables, Savory Sauce.

Roast Guinea Fowl Supreme with Herbs under the Skin, Potato Press with Chanterelles, Reduced Sherry Vinegar Jus.

Slowly Cooked Venison Stew, Seasonal Vegetables, Mushroom Foam.

Vegetarian Dish of the Day...

Butternut Squash Crumble with Mushrooms, Leeks, and Hazelnuts.

Extras

Cheese Plate from Here and Elsewhere... 8,00€/ per person Cheese Platter from Here and Elsewhere... 8,00€/ per person





Desserts

Apple Puff Pastry Tart, Chocolate-Caramel-Banana Ice Cream, Crispy Tuile.

Suggestion: A 12cl glass of "O'Brut" Orion from Chantonnay - €6.50 A glass of Cidre Pays d'Othe - €4.00

Crémet Angevin with Roasted Figs and Dried Fruits, Pumpkin Mousseline, Mango-Citrus Sorbet.

Suggestion: An 8cl glass of Rosé Pineau "Domaine de la Chauvillière" - 7,50 €

Madagascar Vanilla and Tonka Bean Flan with Apples and Pears, Apple, Plum, and Verbena Sorbet.

Suggestion: A 12cl glass of "O'Brut" Orion from Chantonnay - 6,50 €

Brownie, Valrhona Chocolate Cream, and Blueberry, Quince Sorbet

Suggestion: A 12cl glass of Cidre Pays d'Othe - 4,00 €
A 8cl glass of "Maydie" - 8,00€

Au Fil des Taisons
Hôtel ... Restaurant

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