

# MENUS

## MENU DU CLOÎTRE

2 COURSE MENU : 29 € - 3 COURSE MENU : 38 €

..... FROM EARTH AND NOT FROM THE SEA / FÊTA WITH HERBS



LINE-CAUGHT WHITE TUNA HALF-COOKED / ROMANESCO AND ALMOND GRENOBLOISE

OR

STROGANOFF-STYLE BEEF WHITING / PEPPERS



PLUMS / CRUMBLE AND TONKA BEANS



## KIDS

15 €

CHEESEBURGER

OU

NUGGETS / FRENCH FRIES



CHOCOLATE MOUSSE

## VEGETARIAN

3 COURSES MENU 39€

STARTER 15€ - MAIN COURSE 19€ - SMOOTHIE 5€

FALLAFEL WITH HERBS / BURRATA CREAM WITH  
BAY LEAVES AND PIQUILLOS



PRIMA RISOTTO VERA



SMOOTHIE WITH SEASONAL FRUITS



## SUMMERY MENU

CHEESE OR DESSERT 52€ - CHEESE AND DESSERT 62€

BEEF CHEEK SALAD WITH TARRAGON / CARROT KETCHUP AND GINGER AIOLI

OR

TROUT AND MANGO TARTAR / HIBISCUS AND GUACAMOLE VINAIGRETTE / HERB SALAD



PIKE-PERCH QUENELLE / FRESH PEAS AND GOAT CHEESE FROM CHEVENET / BARIGOULE  
ARTICHOKE JUS

OR

BEEF TATAKI / POTATO GNOCCHI / SAFFRON CORN VELOUTÉ / APICIUS SAUCE



MORBIER PÂTE CROÛTE / VIN JAUNE JELLY AND MOREL



FRUIT SALAD

OR

MOJITO STYLE RUM BABA

# RESTAURANT LE CLOÎTRE

*All our dishes are entirely homemade with fresh and local products*

*Origin of the meat : France.*



## STARTERS

- FALLAFEL WITH HERBS / BURRATA CREAM WITH BAY LEAVES AND PIQUILLOS 18€  
BEEF CHEEK SALAD WITH TARRAGON / CARROT KETCHUP AND GINGER GARLIC DIP 22€  
CHAROLAIS BEEF CARPACCIO / TRUFFLES AND YOUNG COMTÉ CHEESE / "LIKE A FRENCH FRY"  
COOKED IN BEEF FAT 28€  
TROUT AND MANGO TARTAR / HIBISCUS DRESSING AND GUACAMOLE / HERB SALAD 25€



## MEAT

- |   |  |
|---|--|
| CHAROLAIS BEEF TATAKI / POTATOE GNOCCHI / SWEETCORN SAFFRON VELOUTÉ / APICIUS SAUCE 26€ | ZANDER QUENELLES/ PEAS AND FRESH GOAT CHEESE FROM CHEVENET / BARIGOULE ARTICHOKE JUICE 24€ |
| LAMB RACK / POTATOE DAUPHINE WITH MORELS / ZUCCHINI CREAM / LAMB JUS 38€                | ROASTED POLLACK BACK / OYSTER TARTAR WITH SOUR SAUCE AND FENNEL 28€                        |



## CHEF'S SIGNATURE DISHES

- PIECE OF CHAROLAIS BEEF (750GR)/ NEW POTATOES WITH PARSLEY AND SEASONAL VEGETABLES FOR 2 PEOPLE 90€  
THE WHOLE SOLE MEUNIÈRE (450GR) À LA GRENOBLOISE/ POTATOE VARIATION/ SAUCE DIEPPOISE FOR 1 PERSON 55€



## CHEESES

- CERVELLE DE CANUTS (FRESH CHEESE WITH CREAM, HERBS & SHALLOTS) 8€  
MORBIER EN CROÛTE / VIN JAUNE AND MOREL JELLY 14€  
CHEESE TRILOGY PLATE 12€ (CHEF'S SELECTION)

## DESSERTS

- MOJITO RHUM BABA 14€  
RED BERRIES ANS TARRAGON ICE CREAM 14€  
MACAÉ FINGER, RHUBARB AND BLACKCURRANT 14€  
SEASONAL FRUIT SHORTBREAD, YOGURT AND FRESH HERBS 14€

# CHEF'S TASTING MENU

## 7 - COURSES MENU

SERVED ONLY IN THE EVENING AND TO THE ENTIRE TABLE

85€

*WITH WINE PAIRINGS : 55€*

*MENU AVAILABLE TILL 8.30 PM*

TROUT AND MANGO TARTAR / HIBISCUS AND GUACAMOLE  
VINAIGRETTE / HERB SALAD



BEEF CHEEK WITH TARRAGON / CARROT KETCHUP AND GINGER  
AIOLI



PIKE-PERCH QUENELLE / FRESH PEAS AND GOAT CHEESE FROM  
CHEVENET / BARIGOULE ARTICHOKE JUS



RACK OF LAMB / DAUPHINE POTATO WITH MORELS / CREAMY  
ZUCCHINI / LAMB JUS



MORBIER PÂTÉ CRUST / YELLOW WINE JELLY AND MORILLA



PRE-DESSERT



DESSERT

*NET PRICES IN EUROS – INCLUDING SERVICE TAXES - A MENU IDENTIFYING ALLERGENS IS AVAILABLE ON REQUEST*

*DRINKS ARE NOT INCLUDED IN THE MENU*