



TAVOLO

FESTIVE MENU 2021

STARTERS

Fines de Claire n°3 oysters (5 pieces)

or

Seared foie gras, wine and red fruit reduction, caramelized pear

or

Aumônière of lemon and lime zested vegetables

MAINS

Scallops, light tangerine mousse, cream of pumpkin

or

Bacon-wrapped, stuffed and braised guinea fowl supreme, pepper sauce, gratin dauphinois

or

Risotto à la Forestière

DESSERTS

Chestnut cream cheesecake

or

Red wine infused fruit salad with gingerbread

TWO-COURSE MENU 35€, THREE-COURSE MENU 42€ PER PERSON

