

Menu Degustation

3 courses (starter, fish and meat) 85€ per pers

2 courses (starter, fish or meat) 65 € per pers

Appetizer

Lobster ravioli, emulsion of lemon grass

OR

Duck liver pâté and apple chutney

Duo of Sea Bass or John Dory or Grilled Sole (subject to availability) mashed peas and asparagus

Rack of roast lamb, seasonal vegetables, thyme juice

Selection of farm cheeses

Gourmet Plate

Treats

*domaine
Villeray de*

Net prices

Menu “du Moulin” 32€

Menu served only for lunch: Starter, Main course, Dessert

Menu “Au bord de l’Huisne” 45€

Starter, Main course: fish or meat, Cheese and Dessert

**Menu included in the Half-board formula*

The supplements on the dishes are to be added to the price of the Menu du Moulin, Menu au bord de l’Huisne, the Half-board formula as well as “à la carte” dishes.

A la Carte

Starter : 15 € Cheese : 13 €
Maincourse: 22 € Dessert : 12 €

Starter

- ❖ Beef carpaccio and cold tomato soup*
- ❖ Romaine Salad stuffed with avocado guacamole, marinated fish*
- ❖ Parsley creamy soup, snail fried fritter*
- ❖ Candied red onions stuffed with black pudding, crispy pork foot and Apple rose*
- ❖ Lobster Ravioli with Lemongrass emulsion +15€*
- ❖ Duck liver pâté and apple chutney +12€*
- ❖ Pan-fried foie gras with seasonal fruits +14€*

Fish and shellfish

- ❖ Fillet of fish (subject to availability) marinated zucchini spaghetti, virgin sauce*
- ❖ Roasted langoustines in a vegetable wok, tuna tartar emulsified juice +20€*
- ❖ Sea Bass, John Dory or Turbot (subject to availability) mashec peas and asparagus +22€*

Net prices

Meat and Offal

- ❖ *Suprême of smoked guinea fowl, green cabbage, and radish fricassee*
- ❖ *Pan-fried duck breast, cannelloni stuffed with egg plants, rosemary sauce*
- ❖ *Rack of roast lamb, seasonal vegetables, thyme juice* + 14€
- ❖ *Pigeon cooked in two ways, mashed potato and truffle sauce* + 20€

Our meat comes from the European Community

Desserts

- ❖ *Apple tart with calvados ice cream*
- ❖ *Tasting of sorbet and homemade ice cream*
- ❖ *Little Vacherin (ice cream dessert with meringue and Chantilly)*
- ❖ *Macaron with lime and strawberry, fresh fruit salad* +5€
- ❖ *Chocolate cake with Madagascar vanilla ice cream* +7€
- ❖ *Roasted Solliès's Fig with raspberries, Madagascar Vanilla ice cream* +6€

**Desserts to order at the beginning of a meal*



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Net prices