



Le Village

Suisse

Market Menu

Amuse-bouche

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Velouté of chestnut squash and roasted chestnuts
with goat's cheese cream

OR

Duck terrine – family recipe

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Homemade pappardelle with wild boar ragout
parmesan cream

OR

Fish of the day
sweet potato cream, chorizo sauce and mushrooms

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Praline choux filled with praline mascarpone and coffee cream

OR


Apple crumble

38€ per person

Menu Bambino

Spaghetti Bolognese  Fish and vegetables

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Chocolate mousse  Two scoops of ice cream of your
choice: vanilla/chocolate

15€ per child



Italian Escape Menu

Experience our trattoria-style Italian sharing feast menu, designed to be shared at the center of your table. Let the chef's selection guide you.

Vitello tonnato

Low-temperature cooked veal – tuna mousse – parsley oil

AND

Octopus Carpaccio

Served with a spicy vinaigrette, guacamole, prickly pear and confit egg

AND

Scallops

Seared scallops with chorizo cream, parmesan crisps and parsley oil

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Truffle spaghetti

Homemade spaghetti with Melanosporum truffles from Périgord

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Lamb ballotine

Served with polenta, house jus and heirloom carrots

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Dessert

Mini xmas log – tiramisu cream – bergamot insert

65€ per person

The prices are TTC and service charges.