

LE CAVEAU DE GAIL

## MENU - 38€


Poultry croquette with goat cheese / Veal, Alsatian gnocchi, pan-fried seasonal vegetables  
Apple pie and crumble

## STARTERS

Consommé with foie gras and vegetable brunoise  
16€

Pan-fried scallops, cauliflower cream  
18€

Poultry croquette with goat cheese  
12€


Grilled panisse, butternut caviar  
and vegetable julienne   
13€

## MAIN COURSES

Steamed St Pierre, salsify in two textures,  
sorrel sauce  
32€

Sea bass fillet cooked on skin,  
creamy mushroom risotto  
29€

Veal, Alsatian gnocchi, pan-fried  
seasonal vegetables  
23€

Ravioli with porcini mushrooms,  
bleu d'Auvergne espuma flavored with truffle   
24€

## DESSERTS

Selection of cheeses from Maison Tourette  
Sweet grape and walnut mustard  
12€

Extra bitter chocolate cake,  
vanilla ice cream  
10€

Pear pavlova, crunchy meringue  
10€

Apple pie and crumble  
8€

Exotic fruit dessert, passion fruit sorbet  
12€

MENU ENFANT  
KID MENU - KINDERMENÜ

18,50€

Volaille ou poisson  
Pâtes et légumes  
Moelleux au chocolat

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Poultry or fish  
Pasta and vegetables  
Chocolate cake

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Geflügel oder Fisch  
Nudeln und Gemüse  
Schokoladenmuffin

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