

# Le Jardin des Remparts

## Noble products, gourmet preparations

### Starters

|   |        |
|---|--------|
| Precious scallops with truffle and spinach leaves     | 36.00€ |
| Haddock espuma  |        |
| Smoked mackerel in a lightly roasted morels crust     | 23.00€ |
| Cuttlefish corolles and parsley coulis                |        |
| Veal sweetbread croustade, pea sorbet, parmesan wafer | 34.00€ |
| Pan-fried duck foie gras, peaches snacked with honey  | 28.00€ |

### Fish

|  |        |
|--|--------|
| Bream fillet cooked in a meunière way with lime,       |        |
| Cauliflower collection in variation, watercress espuma | 29.00€ |
| John Dory cooked on the skin                           | 31.00€ |
| Conchiglioni stuffed with spinach and zucchini,        |        |
| Coconut cream with thyme                               |        |

### Meat

|   |        |
|---|--------|
| Low temperature cooked rack of lamb flavored with garlic    | 35.00€ |
| Onion stuffed with vegetables and roasted carrot mousseline |        |
| Charolais beef fillet, polenta breaded with chorizo powder  | 39.00€ |
| And a collection of seasonal vegetables                     |        |

All our meats are U.E.

### Cheese

Plate of fresh cheese matured (5 portions) 16.00€  
(A plate of cheese in a menu counts 3 portions)

### Dessert (15.00€)

Citrus fruits, frozen parfait with fromage blanc, meringue, herb sorbet

Dessert from the vegetable garden,

Candied tomatoes, mascarpone mousse, basil sorbet

Chocolate chips, smoked ice cream and baileys foam

Tarragon and raspberry chibouste meringue, red fruits sorbet

Our team is at your disposal to advise you  
Bottled or glass wines in harmony with your meal  
T.T.C price (Service and T.V.A included)

## Menus Herrmann 58.00€

### Amuse-bouche

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Smoked mackerel in a lightly roasted morels crust  
cuttlefish corolles and parsley coulis

ou

Homemade smoked duck liver (foie gras)

Grilled hazelnut crust and roasted strawberries with basil

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John Dory cooked on the skin

conchiglioni stuffed with spinach and zucchini, coconut cream with thyme

ou

Low temperature cooked rack of lamb flavored with garlic

onion stuffed with vegetables and roasted carrot mousseline

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Dessert from the vegetable garden,

candied tomatoes, mascarpone mousse, basil sorbet

ou

Chocolate chips, smoked ice cream and baileys foam

ou

Cheese plate

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Mignardises

Supplement for cheese

11 €

(A cheese plate in a menu account 3 portions)

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## Menus Louise 76.00€

### Amuse-Bouche

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Smoked mackerel in a lightly roasted morels crust  
cuttlefish corolles and parsley coulis

ou

Pan-fried duck foie gras, peaches snacked with honey

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John Dory cooked on the skin  
conchiglioni stuffed with spinach and zucchini, coconut cream with thyme

~~~

Low temperature cooked rack of lamb flavored with garlic  
onion stuffed with vegetables and roasted carrot mousseline

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Citrus fruits, frozen parfait with fromage blanc, meringue, herb sorbet

Ou

Tarragon and raspberry chibouste meringue, red fruits sorbet

Ou

Cheese plate

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Mignardises

Supplement for cheese

(A cheese plate in a menu account 3 portions)

11 €

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Bottled or glass wines in harmony with your meal  
T.T.C price (Service and T.V.A included)