

# *L'Atelier* DES LODGES

L'Atelier welcomes you from 12pm to 1.45pm & from 7pm to 8.45pm

## *Starters*

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| <b>Marinated Octopus &amp; corn cream</b><br>Smoked pepper, coriander pistou & yuzu, pomegranate, Bellota chorizo chips                                     | 29€ |
| <b>Stuffed Zucchini flower with ricotta &amp; basil</b><br>Zucchini purée, Taggiasche olives & preserved lemon  | 28€ |
| <b>Pan-seared foie gras &amp; cherries</b><br>Glazed cherries with meat jus, fresh cherries & almonds, almond cream with Timut pepper, pickled chanterelles | 29€ |

## *Main courses*

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| <b>Truffle Risotto</b><br>Parmesan cheese & artichoke   | 32€ |
| <b>Ekijime amberjack steak in light aïoli</b><br>Traditional vegetables in texture, airy aïoli sauce          | 40€ |
| <b>Duck breast fillet</b><br>Eggplant & confit tomato terrine, Provençal tomato condiment                     | 39€ |
| <b>Turbot Fillet &amp; Artichoke</b><br>Tarragon infused artichoke cream, gratinated clams, walnut wine sauce | 40€ |

## *Desserts*

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| <b>Cheese Plate</b><br>Ripened from "Fanon"  | 24€ |
| <b>Chesnuts &amp; Blackberries puff pastry</b><br>Bourbon vanilla, chesnuts ganache, caramelized chesnuts  | 14€ |
| <b>Pear &amp; chocolate</b><br>Poached pear, dark chocolate cream, cocoa streusel, almonds, Sichuan pepper pear gel  | 14€ |
| <b>Strawberry &amp; Olive oil</b><br>Soft olive oil financier, mint-infused diplomat cream, strawberries marinated in olive oil  | 14€ |
|  <b>"Bricoleurs de Douceurs" Treats</b><br>Please ask for our weekly selection of sweet delights. | 12€ |

**STARTER, MAIN & DESSERT 70€**  
CHEESE SUPPLEMENT (INSTEAD OF DESSERT 8€)

Children's menu up to 12 years old, main course & dessert for 26 €

List of allergens on request, French origin meats, Net prices, service included