

# BACHAUMONT

RESTAURANT

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A LA CARTE

XXXXX

## STARTERS

- Artichoke, herb vinaigrette - 12€
- Foie Gras, apricot chutney and mushroom buttons - 18€
- Crab, celery remoulade with sesame oil - 17€
- Green asparagus with yuzu vinaigrette topped with roasted buckwheat - 14€
- Chilled pea velouté, almond crumble and goat cheese - 11€

## MAIN COURSE

- John Dory and galanga ginger emulsion - 29€
- Tajine inspired, Lamb, confit lemon and saffron jus - 33€
- Farmhouse poultry, yellow wine jus - 24€
- Seasonal vegetarian dish of the day - 21€

## SIDE DISHES

Grilled potatoes | French fries | Mashed potatoes | Green salad | Sucrine

Prix net en euros. Toutes nos viandes sont d'origine UE.

## DESSERTS

- Alpage Beaufort cheese, black cumin pretzel - 13€
- Blood orange puffed crepe with tangerine sauce - 13€
- Churros like at the fair, miso caramel ice cream - 9€
- Saint Honoré pastry, praline, kumquat and English cream - 12€
- Grand Cru chocolate, gavottes and buckwheat - 11€

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