



Le Vieux Logis

Dinner Menu

\$36 per person

Appetizers

Soup of the day.

Artisan salad, fresh herbs, vegetable filaments.

Terrine of Roquefort and apple, Endive, walnut, pear salad.

Country pâté, liver royal, cornichons, toasted nut & fruit bread.

Roasted green asparagus, oven dried tomato, black olive, goat cheese quenelle.

Main Courses

Sautéed tiger shrimp, pasta, asparagus, sundried tomato, green peas, goat cheese.

Crispy crêpe of salmon pesto, ratatouille nicoise, piquillo sauce.

Roasted chicken breast, “forestière”, farm vegetables.

Sautéed beef steak, caramelized shallot, hand cut french fries, artisan salad.

Sautéed calf liver, “Lyonnaise”, spring vegetable, potato gratin.

Desserts

Crème brûlée.

Warm chocolate coulant, caramel sauce, vanilla ice.

Warm crêpe Suzette, grand marnier.

Mango vacherin, passion fruit sauce.