



Les Feuillantines

Group menus

Family meals

For 10 persons and more

We ask to chose the menu before your arrival

See you soon at « Les Feuillantines »

Menu « Les Scurouils »

1 starter, 1 main course, cheese and dessert : 50 €

2 starters, 1 main course, cheese and dessert : 57 €

Appetizers

Starters

Salad of quinoa (cereals) crab and gambas,
glazed passion fruit, bavaroise with bisque, vegetables pickles

or

Poached egg with local mushrooms (organic culture)
cream sauce with foie gras, morels and grated cheese

or

Risotto of potatoes and local snails,
smoked bacon, herbal sauce

or

Home made duck foie gras terrine (supplément 7 Euros)
condiments, exotic juice, small bread with walnut

or

Escalopes of hot foie gras roasted (supplément 7 Euros)
waffle with thin almond biscuit flavour, stewed apples and raspberries, balsamic sauce and red fruits

Main courses

Fillet of char cooked in olive oil, courgettes stuffed with vegetables caviar,
émulsion of green asparagus, hazelnut sauce

or

Duet of local beef: pan-sauteed rump steak,
shredded of beef knuckle, mousse of potatoes, preserved carrots in country honey

or

Local veal: pan sauteed filet mignon with mushrooms, and his quenelle,
polenta with mushrooms

Plate of cheese or soft fresh cream cheese

The choice of the dessert card

Menu « Les Saint Martin »

1 starter, 1 main course, cheese et dessert : 56€
2 starters, 1 main course, cheese et dessert : 66 €

Appetizers

Starters

Home made duck foie gras terrine,
condiment, exotic juice, small bread with walnut

or

Small ravioli with sweetbreads and morels, seasonal vegetables,
Infusion of mushrooms

or

Escalopes of hot foie gras roasted
waffle with thin almond biscuit flavour, stewed apples and raspberries,
balsamic sauce and red fruits

Main courses

Dublin bay prawns and anglerfish:
Ballottine of fish, crisply dublin bay prawn tail, risotto with saffron,
medallion of anglerfish, lobster sauce

or

Pan-sauteed fillet of beef (*origine France*),
mashed potatoes with truffles and mushrooms in puff pastry

Plate of cheese or soft fresh cream cheese

The choice of the dessert card

Possibility to have: with l'apéritif,
Wine, coffe and small cakes: 19 € per person

- **Kir pétillant** à la myrtille et amuses bouches
- **Viognier d'Ardèche** (Cave de Lablachère)
- **Côtes du Roussillon « L'Authentique »** (Domaine Lafage)

(1 bottle for 3 persons, white and red)

Possibility to have: with l'apéritif,
Wine, coffe and small cakes: 23 € per person

- **Le cocktail au choix** et ses amuses bouches
- **Côtes du Roussillon blanc le Centenaire** (Domaine Lafage)
- **Croze Hermitage « Les Jalets »**
Domaine Jaboulet

(1 bottle for 3 persons, white and red)

Net prices

Kids's menu: 13 €

(served less 12 years old)

Toasted open sandwich with ham and gratinated cheese

ou

Assortiment of pork meat

Starters are served with salad

»»»»»

French minced steak (Maison Bayle)

Grated potatoes

»»»»»

Ice cream

or

Light chocolate pastry

If you take kid's menu, we give 2 euros to the association

« Pas à Pas avec Lenny »

Children of 14 years from Saint Pal

All our meat and poultry are coming from France

Dogs are forbidden in the Restaurant.

Thanks