

L'instant GOURMAND 19.00€

SERVI LE MIDI

Plat - Dessert

A choisir parmi les plats marqués d'un astérisque

\* Plat du jour

Menu Gourmet

SERVI LE SOIR

\* Plat du jour

Menu trois plats 30.00€

A choisir parmi les plats marqués d'un astérisque

Kir+Entrée, plat et dessert au choix + 1 verre de vin + café

Menu deux plats 25.00€

A choisir parmi les plats marqués d'un astérisque

Entrée - plat ou plat - dessert + 1 verre de vin + café

Starters

\*Autumn salad, sweet herb mousse and crumble..... 9.00 €

Raw, cooked and marinated vegetables, sweet herb mousse & crumble

Salmon preserved in olive oil, sweet spices & condiments ...14.00 €

Slices of salmon preserved in olive oil & spices, horseradish cream, blinis, cucumber, sea condiments

\*Rabbit hazelnut & mirabelle terrine .....13.00 €

Terrine with whole hazelnuts, mirabelle flavoured eau de vie, autumn vegetables pickles

Foie gras & grape « temps des vendanges ».....16.00 €

Terrine of foie gras & melting center croustilles, grape prepared in a variety of ways

Snack

Black burger , french fries & crispy vegetables chips .....17.00 €

Organic charolais burger, onions pickles, barbecue sauce, black tomatoes and oakleaf lettuce

Pike quenelles, crayfish & carapace juice .....15.00 €

Traditional pike quenelle, poached crayfish, jus

\*Classic Ceasar Salad.....11.00 €

Romaine lettuce, ceasar dressing, fresh & crumble parmesan, anchovy, caper & croutons accompanied with a choice of smoked salmon or poultry

MAGNOLIA

RESTAURANT

## Vegetarian

\*Seasonal Mushroom Tatin.....12.00 €

Variety of mushrooms roasted on fine apple slices, red wine reduction

Split pea soup & poached egg, Petrosian caviar seasoning .....16.00 €

Split pea soup with Isigny cream, poached egg and caviar seasoning

## Fish dishes

\*Pikeperch fillet in red wine, root vegetables mousse & salsify.....18.00 €

Roasted pikeperch, red wine reduction, root vegetable mashe, salsify chips & enoki

Scallop & Burgundy truffles .....23.00 €

perfectly cooked scallops, chestnut squash coulis, cabbage, Burgundy truffles

Poached Cod, safran risotto « made in France » .....21.00 €

Poached Cod with courgettes, safran risotto & vegetables

## Meat dishes

Fillet of Beef (or Venison depending on season ).....26.00 €

Filet of beef (or venison) , slice of pumpkin, vitelotte potatoes, vegetable samossas, cashew nuts

Veal filet mignon.....24.00 €

Roast veal filet, « pommes Anna » , mousseline of root vegetables & autumn salad

\*Chicken supreme & chicken leg confit croustis .....16.00 €

Roast chicken supreme & fried croustis, potatoes, Autumn vegetables

## Desserts

\*Cheese platter .....8.00 €

Selection of cheese from « La ferme d'Alexandre »

\*poached pear with blackcurrant liqueur ..... 9.00 €

Poached Pear marinated in a burgundy blackcurrant liqueur

\*just like a lemon pie ..... 9.00 €

Meringue, lime curd & shortbread

\* Chocolate Moelleux and honey nougat from our own hives 🐝

.....9.00 €

\*Gourmet coffee Duval Fleurie 🐝 .....9.00 €

Coffee served with honey nougat, coconut ice cream & chocolate cake

« Alcohol abuse is dangerous for your health, please drink with moderation »

MAGNOLIA  
RESTAURANT