



## MENU COCOTTES

3-course menus including 1 bottle of wine for 3 people, water and coffee

**Unique menu choice for all guests**

### STARTERS

Swordfish carpaccio smoked like a vitello


Deviled egg from "Granny Constant"

Avocado shrimp with cocktail sauce

Light pumpkin cream, diced Comté cheese and golden croutons

### MAIN COURSES

Cod fillet "salt and pepper", carrot tatin with citrus fruits

Autumn vegetables cooked in a casserole dish 

Roasted yellow poultry with herb butter, mashed potatoes with butter 1/2 salt

Caramelized veal belly, pan-fried mushrooms and melt-in-the-mouth potatoes, hazelnuts

Redfish sea bream with lemon thyme, roasted cauliflower and condiment

### DESSERTS

Christian Constant's famous chocolate tart

Pear belle Hélène

Paris Brest with Piedmont hazelnuts

Caramel cheesecake

*All our fruits and vegetables are organically grown*

*All our dishes are homemade and are made on site from raw products All our meats are born, raised, slaughtered and cut in France and Italy*



## Chef's Menu Christian Constant