

## **RESTAURANT "LES MERLES"**

### **STARTERS**

Chicken broth and seasonal vegetables	€ 8,00
Home made pâté de campagne, porc feet and endive salad	€ 8,50
Warm goats cheese salad, caramelised walnuts and bacon	€ 9,50
Red cabbage salad, sambal of red cabbage, smoked duck and hazelnut crisps	€ 9,50
Salsify salad with preserved lemon, egg yolk cream and cured smoked beef	€ 10,50
Foie gras au torchon, caramelised carrots, pumpkin and ginger marmalade	€ 14,00
Crispy potato wrap King Prawns, spicy spinach and home-made ketchup	€ 14,00
Leek salad, potato vinaigrette, Scallops and bacon	€ 14,00

### **MAIN COURSE**

Wild mushrooms and parsley Risotto, parmesan cheese galette	€ 15,00
Glazed duck breast with prunes, celery purée White beans and celery cassoulet	€ 17,50
Sturgeon, red wine sauce, Jerusalem artichokes, carrot, fennel, confit potatoes	€ 17,50
Pumpkin curry, King Prawns tempura and soba noodles	€ 22,50
Salt crust Chicken, Morels sauce Pale ale beer braised endive, potato puree (45 minutes of cooking)	€ 22,50
Rib eye steak, horseradish jus, potatoes confit and Brussels sprouts	€ 23,00
Glazed sweetbread, Jerusalem artichokes purée, beetroot and salsify sweet and sour	€ 25,00
Turbot cooked on the big green egg, spiced carrots and potatoes, grapefruit and cinnamon sauce	€ 29,00
Beef fillet, wild mushrooms, potatoes gratin and persillade	€ 29,00

Our beef is sourced in the EU  
Prices include 10% VAT

*We inform you that all our products are likely to contain allergens such as:  
Sulfur dioxide, peanuts, celery, cereals containing gluten, crustaceans, shell fruit, sesame seed, gluten, milk, Lupin, shellfish, mustard, egg, fish, dairy and soy.*

## **CHEESE**

Cheese plate € 9,00

## **DESSERTS**

Vanilla crème brûlée, vanilla ice cream € 8,50  
Tarte Tatin, candy toffee ice cream € 9,00  
Speculos cheese cake, white chocolate ice cream € 9,50  
Chocolate fondant and orange flavoured caramel *(To be ordered at the beginning of service)* € 10,00  
Poached pears, milk chocolate cream *(To be ordered at the beginning of service)* € 12,00  
Green tea soufflé and blood orange sorbet *(To be ordered at the beginning of service)* € 12,00

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