# MENU

#### TOUS NOS PLATS SONT FAITS MAISON



## La Maison Tatin

39€ STARTERS + DISHES + DESSERTS (From Wednesday to Sunday)



Avocado tartare, strawberries, feta, basil & crushed walnuts Burrata with fresh tomato coulis, Kalamata olives & pesto Zucchini gazpacho with fresh herbs and fromage blanc Smoked salmon blinis, herbed cream cheese & yuzu vinaigrette



Creamy mushroom ravioli with a light Parmesan emulsion Slow-cooked duck breast with sweet potato purée Roasted sea bass fillet with fennel cream Flank steak with sautéed shallots & baby potatoes



### DESSERTS AND CHEESE 10 €

Our specialty, the authentic Tarte Tatin\* Aged cheese platter (single or to share) Strawberry tartlet Praline chocolate quenelles Red berry fruit salad with yogurt ice cream



## CHILDREN'S MENU (UNDER 13 ONLY) 15 €

Creamy pasta shells with white ham from our childhood

Chocolate cream

or

Artisanal ice cream (2 scoops of your choice): chocolate, vanilla, or strawberry



Our prices are in euros, including VAT and service.