## MENU



## La Maison Tatin

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

Beetroot and fresh goat cheese verrine, walnut kernels, and Blue Auvergne cheese 

Burrata, basil tomato coulis, Kalamata olives 

Lobster bisque panna cotta with Espelette pepper

Salmon tartare with avocado, Asian vinaigrette

\_\_\_\_\_ DISHES 25 €

Quinoa and lentil risotto Cod loin and mussels with saffron Braised lamb shank, confit garlic, and white beans Gatinais poultry supreme, morel cream

\_\_\_\_\_\_ DESSERTS AND CHEESE 10 €

Aged cheese platter (single or to share)
Our specialty, the authentic Tarte Tatin\*
Lemon meringue shortbread
Chocolate praline quenelles
Speculoos cheesecake with caramelized milk

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

