

les  
  
fenêtres  
BRASSERIE

## **STARTERS**

### **The Ceviche**

Mullet – Blood orange tigers milk – Aji chilli – Fresh fennel salad.

20

### **“The Croque-abaisse “**

Monkfish and Rockfish croquette – Harissa rouille – Fennel pickles – Fish soup espuma.

25

### **Textures of Carrot (*vegan*)**

Carrot and cumin purée – Stuffed carrot – Baby carrots Coconut emulsion – Cumin cracke.

18

### **The Foie Gras**

Spiced foie gras terrine – Lychee gel – Sauternes – Brioche.

26

### **The Scotch egg**

Runny egg – Duck breast stuffing – Pear poached in red wine and raisin.

23

## **MAINS**

### **The Monkfish**

Curried Monkfish – Curried mussels – Stuffed leek – Cashew.

42

### **The Sirloin**

Sirloin steak d’Aubrac – Crisped confit potato – Winter vegetables – Beef Jus.

44

### **The Guinea Fowl**

Guinea fowl stuffed with sage and chestnuts – Chick pea fritter – Pickled Mushrooms.

35

### **The Risotto**

Arborio rice – Roasted pumpkin – Walnuts – Blue cheese.

29

### **The Duo**

Pan roasted pork belly and scallops – Jerusalem artichoke – Pine nuts.

39

### **DESSERTS**

#### **The cheese**

Cheese selection by Benoît Lemarié.

15

#### **The lemon tart**

Reversed bergamot lemon tart – earl grey ice cream.

16

#### **The chestnut *(vegan)***

Chestnut sponge – Corsica clementine marmalade – Rum ice cream.

15

#### **The chocolate**

Guanaja chocolate cube – tonka bean – amaretto ice cream.

15

#### **The baba**

Passion fruit savarin sponge – Dulcey chocolate cream – mango and mandarin sorbet.

14 + 3€ extra rum

#### **The assortment**

Today's selection of mini confectionaries.

18