



LES ÉTANGS DE COROT

BEAUTIFUL LIFE HOTELS

Le Café des Artistes Restaurant



RELAIS &
CHATEAUX

Starters

Sea bream tartare with citrus,
combawa crumble

French onion soup au gratin with aged Beaufort cheese

Sautéed squid with chorizo,
cajun-spiced corn purée

Organic egg with seasonal velouté,
chestnut crumble and crispy onion

Dishes

Charcoal-grilled veal quasi,
patatas bravas and homemade barbecue sauce

Norman scallops,
orzo risotto with Parmigiano Reggiano, meat juice

Red curry with seasonal vegetables,
coconut milk, fresh coriander and
basmati rice

Roasted duck breast,
honey-scented sweet potato purée, glazed carrots with orange

Catch of the day,
seasonal garnish, vanilla beurre blanc

Desserts

Apple tatin,
raw cream and Madagascar vanilla ice cream

Chocolate fondant, custard cream,
vanilla ice cream and cocoa nibs

Citrus Mont Blanc
with orange and mandarin sorbet

Paris-Brest with pecan nuts,
homemade praliné

Please select a single menu for all guests

Meat origin: Duck - France / Veal - Holland