



SODADE
DÉSIR D'ÉMOTIONS



MENU BIB

39 €

Fish fritters with spices, condiments and mixed salad

or

Freshness of tomato, basil mozzarella mousse, cucumber gel and kalamata olive

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Fish mousse, shellfish sauce and pan-fried zucchini and tempura

or

Capelin pork belly, white and green peas, mustard seed juice

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Lemon balm panna cotta, strawberries salad and sherbet

or

Apricot clafouti, rosemary compote, and light apricot mousse
with torrefied oats flakes



The menus and the à la carte options are subject to change based on the seasonality and availability of products



MENU DEGUSTATION

65 €

Gravelax trout, beetroot and vervein

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Duck foie gras, young onions, full-bodied juice with raspberries vinegar

•

Veal fillet with Pak choï declination, sage potato mashed

•

Regional cheeses plater

•

Chocolate choux, cherry and elderflower



CHILDREN MENU

up to 10 yeqrs old

20 €

Crispy Medallions, Chiken or Fish of the day

Accompaniment of your choice (vegetables, risotto or truffade)

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Crêpe (sugar, chocolate ou jam)

or

Two scoops of ice cream



LA CARTE

APPETIZERS <i>(To share)</i>	€
Regional charcuterie board	12
Deep fried cantal sticks	8
Herbs Churros	6
STARTERS	€
Fish fritters with spices, condiments and mixed salad	16
Gravelax trout, beetroot and vervein	17
Snails with young leek and cress velouté	17
Veal carpaccio, "Vitello Tonnato" Sauce	18
MAIN COURSES	€
Fish mousse, shellfish sauce and pan-fried zucchini and tempura	26
Veal fillet with Pak choi declination, sage potato mashed	27
Crispy calf head, salad and gribiche sauce, steamed potatoes	25
Grass-fed "Salers" Beef Rib served with House-Style Truffade, Vegetables, Herb Butter and Bearnaise sauce - (2 peoples)	85
Risotto Verde with Lettuce and Peas, mint Cantal cream	21
SIDES	€
House-style Truffade, Mashed Potatoes ou Risotto	6

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LA CARTE

LOCAL CHEESES

€

Regional cheeses plater

8

Cheese Board To share (For Two)

18

DESSERTS

€

Lemon balm panna cotta, strawberries salad and sherbet

12

Chocolate choux, cherry and elderflower

12

Chocolate Fondant, Hazelnut Praline

12

Apricot clafouti, rosemary compote, and light apricot mousse
torrefied oats flakes

with

12

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PICNIC

€

Available by request only

Picnic for Adults

25

Picnic for Childrens - up to 10 yeqrs old

12

Including :

Sandwich (Ham, butter, gherkin, and salad with Cantal shaving

Salad and vinaigrette – Adults only

Charcuterie et cheeses

Seasonal fruits

Travel cake

Bread

Water bottle 50cl

Wooden cutlery & napkins