

LA CANOURGUE

Autumn Menu

J & L POURCEL

SNACKS & TAPAS

Iberian ham, Toasted bread to share	24€
Lamb curry samosa with coriander and tarragon, coconut milk -mango vinegar sauce	14€
Homemade country-style terrine, chanterelle salad, pickles, hazelnut oil vinaigrette	14€
Tarbouriech n°3 oysters, butter, toasted bread (4 pieces)	16€
Hummus, chickpeas, pita bread	10€
Crispy gambas, curry mayonnaise	15€
Fish accras, Greek yogurt	14€

APPETIZERS...

Mediterranean mullet ceviche and prawns with mandarin and lime vinaigrette, avocado texture
Foie gras and poultry ravioli in a local cep mushroom velouté, toasted bread emulsion
Poached then chilled scallops, pumpkin mousse and toasted hazelnuts, citrus sorbet with Timut pepper
Mediterranean octopus confit, beetroot marinade with clementine, honey and saffron
Tartlet with cooked and raw seasonal vegetables and fruit, almond milk foam
Beef tartare, black sesame marinated carrots, yuzu lemon gel
Foie gras terrine with Provence pears, iced sangria, spiced port reduction (supplement + €4)

MAIN COURSES...

Grilled sea bass fillet, stracciatella and spaghetti zucchini, tempura calamar, lemon vinaigrette
Thin tart of grilled red mullet, zucchini caviar, aioli, citrus tomato dressing
Beef fillet (orig. France), chanterelles with jus, glazed carrots, mashed potatoes, tomato-infused jus (supplement + €8)
Roasted chicken supreme (orig. France), creamy peas, rich jus with caramelized pearl onions, tarragon béarnaise, sweet potato chips
Seared duck fillet from Dombes (orig. France), Darphin potatoes, roasted apricot with coulis, honey and Sichuan pepper jus
Grilled Iberian pork pluma (orig. Spain), tender semolina gnocchi, broccoli purée with morel mushrooms, pea shoots

CHEESE & DESSERTS...

Aged cheese plate from Origine
Mirabelle baba, roasted 'Reine-Claude' plums, yogurt espuma and ice cream
'Miroir' chocolate tart, gianduja ice cream, crème anglaise
Lemon-Vanilla Tartlet, verbena sorbet
Paris-Brest with almond and hazelnut cream
Crispy vanilla-caramel finger with caramelized milk ice cream
Poached Peach in red wine, arlette pastry, dragée ice cream

LA CANOURGUE FORMULAS

Main Course	29€
Appetizer + Main Course	44€
Main Course + Dessert	44€
Appetizer + Main Course + Dessert	58€

(PRICES ABOVE ARE NET, VAT AND SERVICE INCLUDED)

*LISTS OF ALLERGENS MADE AVAILABLE ON REQUEST

 **RELAIS & CHATEAUX**


HÔTEL
RICHER
DE BELLEVALL