



AUBERGE DE
CLOCHERMERLE

Set Menu for Wednesday 1st and Saturday 11th November 2018

Light appetizers and tasting spoons

Poivrade artichoke and its warm vinaigrette with grape must mustard.
Mushrooms, dried beef and celeriac mousseline.

Grilled scallops livened up by a *beurre blanc* lightly saffron-flavoured, beetroot cooked in a salt crust and
Echalion shallots fondue with seaweed

Venison, glazed carrots with Corsican Clementine juice and zaatar thyme,
Date condiment, kumquat, hazelnut, reduced veal meat juice

Cheese trolley

or

Farm fromage blanc

or

The chef's cheese dish

Valrhona chocolate variation, peanuts and coffee

Estelle and Marie sweets

68€ menu, not including drinks