



AUBERGE DE CLOCHERLE

Set Menu for Pentecôte Sunday 9th and Monday 10th June 2019

Light appetizers and tasting spoons

Sudachi Citrus sabayon, fresh herbs ice cream

Bonbon of foie gras in a white balsamic jelly,
Radish and green peas enhanced with peppermint

Pan-fried sea bass fillet with a sweet onion fondue and voatsiperifery pepper

Fig and black olive Tapenade

Thin slices of courgettes and stewed lemon

Fillet of Veal roasted with fennel flowers

Stewed fennel with black sesame seed paste and reduced juice

Cheese trolley

or

Farm fromage Blanc

or

The Chef's Cheese dish

Grapefruit sorbet on a chestnut shortbread disk

And rhubarb purée

Flakes of candied carrots

'Rivière des parfums' tea associated with different textured chocolate

A selection of Estelle and Marie's sweets

80€ menu, drinks not included