



CHÊNE BLEU
Non Tibi - Non Tibi - Sed Nobis

Table d'Hôte

**Roast Fillet of Zander with Parsley Purée,
Watercress Salad and Beurre Blanc Sauce**



**Roast Guinea Fowl
served with Mushroom and Onion Sauce,
Baby Spinach and Potato Dauphinoise**



**Apple Tarte Tatin with Vanilla Ice Cream
and Rhubarb Compote**



FOOD INTOLERANCES HAVE BEEN TAKEN INTO ACCOUNT WITH ALTERNATIVES OFFERED WHERE
APPROPRIATE



CHÊNE BLEU
Non Olibi - Non Cibi - Sed Nobis

EXTREME WINE

Welcome Dinner

**Heirloom Tomatoes Tartare
Buffala Burratina**

Chêne Bleu Aliot, 2012

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**Slow cooked Lamb Shoulder served with Jus Sariette
Glazed Roots Vegetables and Greens from the Garden**

Chêne Bleu Abélard, 2009

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**Blue du Vercors with Toasted Almonds
and Dried Apricots**

Chêne Bleu Héloïse, 2009

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**Imbert Family Strawberries
Cherry and Strawberry Sorbet and Meringue**

Rasteau Grenat Vin Doux Naturel, 2014

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CHÊNE BLEU
Non Oñhi - Non Tibi - Sed Nobis

Table d'Hôte

**Roast Vegetable Roses with Brousse Cheese
Ravioli**

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**Roasted Pork Loin rubbed in Garden Herbs
Charred Romaine Salad and Red Onion
served with Black Garlic Sauce Vierge**

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**Grilled Seasonal Fruit
Rosemary and Honey Madeleines
Lemon Mascarpone Cream**

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