Lunch

Menu

TAGGAT
CAFÉ RESTAURANT

Creative and
seasonal cuisine

STARTES

Squash velouté
Smoked cod, hay-smoked oil, raisins, cashew nuts

Razor clams
Flame-grilled broccoli, wasabi broccoli purée, miso sabayon, peanuts

Perfect egg
Soubise onion cream, Comté cheese, puffed buckwheat, crispy onions

MAINS

Chicken ballotine
Mushrooms and spinach, seasonal vegetables, red kuri squash velouté, reduced jus

Sea bream fillet
Spinach pistou, baby vegetables, celeriac purée with olive oil

Mushroom risotto
Parmesan, diced butternut squash, hazelnut oil

DESSERTS

Cashel Irish blue cheese
Prune chutney, pine nuts, baby leaf salad

Blueberry
Chestnut mousse, hazelnut sponge, spiced blueberry sorbet, meringues

Confit quince
Almond financier, granola, maple ice cream, quince gel

Meat from France
Taxes and service included
Allergens list upon request
We do not accept checks or
meal vouchers

Formulas

Sarter-Main-Dessert	33€
Sarter-Main	29€

Menu

Sarter	12€
Main	24€
Dessert	8€