



l'Orée des Chênes
hôtel restaurant

La carte

 *Les Entrées* 

Scrambled egg of the day flavoured with Burgundy truffle 26 €

***L'Orée des Chênes** cold meat loaf 18 €
Ginger & Butternut squash chutney*

***French raviole of crayfish** in a citrus fruit nage 22 €
Spinach shoot*

***Boudin of pheasant** in a chestnut velouté 16€
Ginger bread biscuit*

***Duck Foie Gras** trilogie 20 €
Foie Gras cooked in speculos biscuit dust in a Macaron
Seared Foie Gras sat on a French bread & Butter pudding
Deep fried "Scotch egg" way...*

∞ Les Poissons ∞

Croustillant of beech wood smoked salmon 24 €
Pressed safran Charlotte & Combava sauce

Sea bass seared on one side, baby leek Tatin 26 €
Badiane emulsion

Erquy scallops, spinach raviole & confit lemon 25 €
Verveine emulsion

∞ Les Viandes ∞

Civet of wildboar à la Solognote 21 €
Macaroni gratin with aged parmesan

Seared fillet of beef with Casanova mustard sauce 28 €
Poached marrow bone & Sautéed grenaille potatoes

Local wild hare à la Royale 26 €
Autumn fruit

Chunk of deer sauce “Grand Veneur” 29 €
Confit chestnuts & Forgotten vegetables

Veal cooked two ways 27 €
Fillet with morels & Arabica braised cheek

∞ Les Fromages ∞

La sélection de Maître Fromager 12 €

∞ Les Desserts ∞

Chocolate sphere flambéed with Olivet pear liquor 14 €

Belle Helene's way

Raspberry mousse & litchis profiterolles 13 €

Light cream perfumed with scented Rose

Citrus fruit & lemon cream 12€

Confit strawberry & Bloody orange sorbet

Authentic apple tart Tatin 12 €

Vanilla ice cream & Double cream

Pancake "Soufflé", Venezuela chocolate mousse 14 €

Muscat Beaume De Venise marinated grapes

Autumn "Temptation" 13 €

Chestnut ice cream

Runny Toffee Pudding 13 €

Roasted baby pear, Vanilla emulsion