

## Menu « Les Oliviers »

*“a skinny man must always say that a good rooster  
Is never fat” Gustave Flaubert/Dictionnaire des Idées*

*Reçues*

*ℳℳℳℳ*

<i>Starter + Main Course</i>	<i>48€</i>	<i>or</i>	<i>Main Course + Dessert</i>	<i>45€</i>
<i>Starter +Main Course Cheese or Dessert</i>				<i>53€</i>
<i>Full Menu (Starter, Main Course, Dessert)</i>				<i>56€</i>

*St Jacques & Prawns sautéed, Lobster in olive oil & fine herbs  
Spring Green Beans Salad*

*or “Foie Gras Trio”: Sautéed Foie Gras with caramelized seasonal Fruits, Homemade  
Foie Gras Terrine , Thin Slices of Foie Gras cooked in coarse salt,  
Spring Green Beans Salad*

*or Salmon and St. Jacques Carpaccio, marinated in Lemon and Olive oil  
Crayfish tails with seasonal greens*

*ℳℳℳℳ*

*The Sea basket: Golden St Jacques & Fish filet, minced Lobster  
Chanterelles and Vegetables in olive oil & pesto*

*or Beef Filet sautéed , with Chanterelles & Morels in cream, Vegetables ,  
Hash brown*

*or Sweetbread with Chanterelles Morels & Cepas in cream, Vegetables,  
Hash brown*

*or Rack of Lamb roasted with juices, black olives Tapenade, Vegetables,  
Hash brown*

*ℳℳℳℳ*

*Faisselle “Fromage Blanc” with Cream or Fruits Coulis  
or Trio of Cheese*

*The Prieuré desserts as proposed*