



# L'AMPHITRYON

- RESTAURANT -

## STARTERS

L'OEUF POCHÉ	11 €
<i>Poached egg in different ways, asparagus tartare and spinach bouillon with Séchouan pepper</i>	
LA RAVIOLE DE SAINTE-MAURE	12 €
<i>Hot goat regional cheese ravioli, pecan nut and eggplant parm</i>	
LE PATÉ EN CROÛTE <b>S</b>	12 €
<i>2<sup>nd</sup> price in national contest 2018/2019 French pâté, poached pear, dried fruits and chutney</i>	
LE FOIE GRAS <b>g</b>	15 €
<i>Foie gras cooked in low temperature, tomatoes in different ways and smoked paprika</i>	
LES MILLEFEUILLE DE CRABE	15 €
<i>Millefeuille of crab, guacamole, passion fruit mayonnaise</i>	

## MEATS AND FISHES

MAIN DISH OF THE DAY	20 €
<i>(From Monday to Friday, except bank holidays)</i>	
LA BELLE ASSIETTE VEGETARIENNE	18 €
<i>Onion tart, mashed beets, broccolis and roasted carrots</i>	
LE PORC <b>g</b>	22 €
<i>Piece of Ibaïama pork, mashed beets, roasted carrots and pineapple, sweet and sour sauce</i>	
LE BŒUF	25 €
<i>Beef filet of meat breed *, onion tart, meat juice *(Purebred beef according on arrival)</i>	
LA TÊTE DE VEAU <b>S</b>	21 €
<i>Calf's head, potatoes and carrots, Gribiche sauce</i>	
LE SAUMON <b>g</b>	22 €
<i>Salmon cooked on aromatized bouillon, broccoli, coconut and oriental tea</i>	
LE RISOTTO AUX LANGOUSTINES <b>g</b>	24 €
<i>Scampi risotto, bisque and black garlic mousse</i>	

## CHEESES

ASSORTMENT OF CHEESES	10 €
REGIONAL CHEESE SELECTION	6 €

## DESSERTS

LA PROFITEROLE <b>S</b>	9 €
<i>Amarena cherry profiterole, hot chocolate</i>	
LE TARTE RHUBARBE	9 €
<i>Rhubarb tart with vanilla, fresh raspberries</i>	
L'ENTREMET MANGUE-KIWI <b>g</b>	10 €
<i>Mango and kiwi entremet, black chocolate</i>	
LA DOUCEUR DE FRAISES	10 €
<i>Sweetness of strawberries, pistachio nut, crispy toffee</i>	
LE CAFÉ /THÉ GOURMAND	10 €
<i>Assortment of desserts served with coffee or tea (profiterole, rhubarb tart, sweetness of strawberries)</i>	
LE CHAMPAGNE GOURMAND	14 €
<i>Assortment of desserts served with a glass of champagne 8cl (profiterole, rhubarb tart, sweetness of strawberries)</i>	
LA DECLINAISON DE SORBETS DIGESTIFS	9 €
<i>Lemon, raspberry and pear sorbet served with liquors</i>	
DESSERT OF THE DAY	10 €
<i>(From Monday till Friday, except bank holidays)</i>	



ASSOCIATION  
FRANÇAISE  
DES MAÎTRES  
RESTAURATEURS



Spécialité Maison/ House Specialty



Sans gluten / Gluten free



L'AMPHITRYON  
- RESTAURANT -

*Menu Logis Terroir*

**LUNCH MENU at 25€**

**Starter & main dish or Main dish & Dessert+ 1 COFFEE**

Only served for lunch, from Monday to Friday

**LUNCH AND DINNER MENU at 34€**

**Starter, Main dish & Dessert**

**Starters**

Poached egg in different ways, asparagus tartare and spinach bouillon with Séchouan pepper

or

Hot goat regional cheese ravioli, pecan nut and eggplant parm

or

**S** French pâté 2<sup>nd</sup> price in national contest 18/19, poached pear, dried fruit and chutney

**Main dishes**

**g** Piece of Ibaïama pork, mashed beets, roasted carrots and pineapple, sweet and sour sauce

or

**S** Calf's head, potatoes and carrots, Gribiche sauce

or

**g** Salmon cooked on aromatized bouillon, broccoli, coconut and oriental tea

or

**MAIN DISH OF THE DAY**

*From Monday to Friday, except bank holidays*

**Desserts**

**S** Amarena cherry profiterole, hot chocolate

or

Rhubarb tart with vanilla and fresh raspberries

or

Regional cheese selection

or

**DESSERT OF THE DAY**

*From Monday to Friday, except bank holidays*

**CHILDREN MENU at 15€**

**Starter & Main dish or Main dish & Dessert + 1 DRINK**

*(Piece of veal or salmon & profiterole or sweetness of strawberries)*



House speciality



Gluten free