

# *Restaurant Lac et forêt*



*Our chef Nicolas Brencz and his team are pleased to present their inventive, seasonal cuisine, created with fresh local products.*

*We wish you an enjoyable "dégustation", chosen from our à la carte selection.*

*For dinner, in harmony with your personal preferences, let us surprise you with our "Discovery Menu".*

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## *Evenings only: Discovery Menu*

<i>Two Starters, two Main Courses, Cheese and Dessert</i>	<b>95 €</b>
<i>Accompanied by wine pairing with each dish</i>	<b>135 €</b>

### *Starters*

<b>Le Boeuf</b> Crispy oxtail confit, bourgignon-style reduced gravy	<b>15 €</b>
<b>L'Oeuf</b> Slow-cooked organic egg, with petal of bottarga and garlic croutons, velouté of cold watercress	<b>14 €</b>
<b>Le Beaufort</b> Layered AOC Beaufort cheese and artichoke pie with cured mountain ham, mustard shoots	<b>15 €</b>
<b>L'Encornet</b> Fresh Mediterranean squid stuffed with Guanciale (Italian salt-cured meat) and tomatoe confit, simmered Paimpol beans with end-of-season tomatoes	<b>16 €</b>
<b>L'Escargot</b> Fricassée of snails, porcini and chanterelle mushrooms, with a parsley and roasted hazelnut emulsion	<b>17 €</b>

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## Main Courses

<b>Le Boeuf</b>	32 €
Filet of choice beef, apple and potatoe mille-feuille, with a porcini mushroom sauce	
<b>Le Sandre</b>	28 €
Snacked pike-perch fillet, Barigoule-style Brussels sprouts, portions of Guéménée andouille sausage, reduced beef marrow jus	
<b>La Caille</b>	30 €
Fully deboned quail legs stuffed with <i>foie gras</i> , quail legs prepared with duck fat, vacuum-cooked Jerusalem artichokes with herbs, and a reduced black cherry jus	
<b>Le Turbot</b>	29 €
Turbot steak, risotto of regionally grown DPO spelt (dinkel wheat), with truffles and white Martini	
<b>Le Cerf</b>	31 €
Filet of venison, pan-fried in hazelnut butter, with a parsnip purée and reduced Port and fig jus	
<b>Vegetarian</b>	21 €
Pumpkin and red gourd casserole with gogonzola and walnuts, accompanied by a reduced vegetable bisque	

## Shared Main Course (2 persons)

Matured Galician sirloin steak (550g), duchess potatoes and home-made Bernaise sauce	90 €
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## *Desserts*

### **Le Coing**

Mille-feuille of caramelised pastry, quince mousse and walnut praliné

13 €

### **Le Chocolat**

Chocolate cube filled with honey-caramelised pear and Breton shortbread

12 €

### **Le Marron**

Caramel dome, chestnut mousse, and a liquid filling made with blackberries and dried mint

13 €

### **Café gourmand**

Choice of coffee, black or herbal tea, with an assortment of homemade sweet treats

11 €

## *Cheeses* courtesy of Christophe Michel

We propose our mountain cheese cart

15 €

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