

## MENU EPILOGUE

- 43.-- € starter, main course, cheese OR dessert**  
**47.-- € starter, main course, cheese AND dessert**  
**53.-- € starter, fish, meat, cheese OR dessert**  
**57.-- € starter, fish, meat cheese AND dessert**

### APPETIZER

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**'FOIE GRAS'** –presented as a lolly pop, with its crispy cookie made of seeds and fibres, accompanied by beetroot and sorbet flavoured with black pepper **22.--€**

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**'HAKE'** – (angled)- covered by a foam of mousseline sauce, served with small carrots, leek and asparagus **26.--€**

OR

**'BRESSE POULTRY 'AOP'**, free range, raised at 'La Bonardière', - the 'Bresse' Chicken is cooked in cream and wine sauce (Château-Chalon is a white Jura Wine) with morels, served with a risotto of small spelt and a crispy cookie of Comté cheese **30.--€**

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**SELECTION OF CHEESE ON TROLLEY'**...fine cheeses supplied by 'Liberge', expert cheese mature in Louhans **10.--€**

OR

**'COTTAGE CHEESE'**, produced by 'la Ferme de Mezaneau', topped with heavy cream **8.--€**

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**Our 'CHOICE OF HOME MADE DESSERTS'** (to be ordered at the beginning of the meal)