



Menü 13. September - omnivor  
7 Personen

### First Course

Rabbit pâté with hazelnuts and condiments

Avesnois quiche with leek fondue

Parisian cut and tuna quenelle with mayonnaise

### Main Course

Poultry supreme with forest sauce

Back of hake in herb crust, Nantais butter

Roasted pork tenderloin, red pepper cream

### Dessert

Alsatian apple pie

Iced Vacherin and its coulis

Cappuccino dessert and custard

### Drinks included:

water, wine (to match the chosen dish), 25cl in draft beer, coffee or tea)