



LE SARMENT

HOTEL - RESTAURANT

DISCOVERY MENU

Wine pairing: 7,50/plat



THE STARTER

Hot goat cheese in two ways, 18-month Ibaïama ham, goat milk Panna Cotta, Granny Smith vinaigrette

THE FISH

The zander « Simone »



THE MEAT

Iberian Pluma served just grilled, BBQ sauce, Pont-Neuf potatoes, seasonal vegetables



THE CHEESE

Trolley of fresh and matures cheeses selected by the HAAG Farm



LE DESSERT

Extra-bitter cake with Phu Quoc's red pepper, Dulcey ganache, Zéphyr ice cream

3-COURSE MENU	42,00
4-COURSE MENU	52,00
5-COURSE MENU	74,00

All our dishes are elaborated with fresh products.

Prices in €, taxes and services included