



Auberge du Lac

Table d'hôte

Starters

Pea & Mint Soup
Black Olive, feta , Mint

Duck Leg Pressing
Black Cherries, Watercress

Blow Torched Mackerel
Curry Mayonnaise, Apricot, Radish, Sea Herbs

Main Courses

Herb Crusted Chicken
Auberge Potato Salad, Pea Purée, Baby Gem

Pan Fried Sea Bream
Sweetcorn, Baby Leeks, Crème Fraiche, Samphire

Slow Cooked Hens Egg
Roast Artichokes, Wood Sorrel

Desserts

Toasted Coconut Dacquoise
Coconut Crème, Passionfruit Marshmallow, Pineapple Sorbet, Tonka

Lemon Poppy Seed Cake
Kalamansi Curd, Earl Grey Meringue, Yogurt

Selection of Ice Creams & Sorbets

A Selection of French and British Cheeses

Three Course Menu £39.00