



Appetizers

Home made Duck Terrine of "Foie Gras" served with Tomato confit Chutney.

Seared Fresh Duck Liver reduced in Sangria wine and Cinnamon Pear.

Two ways cooked Asparagus with sliced Proscuitto from "Culatello".

Our Traditional Frogs ' Legs seared with the original seasoning.

Green Salad of Nesclum with Parmegiano Cheese, Summer Truffles and Balsamic Vinaigrette.

Fricassée of Burgundy Snails with braised Oxtail stew, topped with Toasted garlic Bruschetta.

We recommend you a glass of our unique Icewine with both Foies Gras.

Please inform us on any food allergies.