



## Meat

Organic Free Range Chicken from "Bresse", Braised in Sweet golden wine, with potatoes "au gratin" and Tarragon sauce.

Roasted Pigeon from « Bresse » with Gnocchi Potatoes and Spring Vegetables.

Grilled Prime Fillet of Beef with Red wine Sauce, Sautéed Mushrooms and Baby Potatoes.  
Or Rossini style « Foie Gras ».

Shepherd's Pie of Confit Duck Magret with Black Truffles and Foie Gras sauce.

Oven Roasted Veal Chop cooked in cast iron pot with Truffles Risotto.

Roasted Loin of Lamb served with Stuffed Red Pepper and white Borlotti Beans.