



DOMAINE DE LARCHEY  
HÔTEL \*\*\* • RESTAURANT • ÉVÉNEMENTS

# English menu

## Starters

Tuna tataki

*Timut pepper, wasabi mayonnaise, roasted peanuts*

Carpaccio of heirloom tomatoes

*burrata cheese, za'atar focaccia, basil oil*

Homemade Semi-cooked Foie Gras

*strawberry balsamic chutney*

## Main courses

1930s-style beef tartare

*crispy baby potatoes, mixed greens*

Sea bream fillet

*mashed corn, seasonal vegetables, smoked paprika oil*

Spelt risotto

*green asparagus & parmesan*

## Desserts

Strawberry & rhubarb tartlet

Praline cream puffs

*black sesame, raspberry coulis*

After-Eight-style chocolate-mint dessert

Ice cream (2 scoops)

*from Henriette and Olga*

The current cheese plate

## Children Menu

15€

Tomatoes & mozzarella cheese

Breaded chicken tenders

*mashed carrots*

Two scoops of ice cream, choice of flavors