

Menu

Musata
RESTAURANT

STARTERS

TOMATO <i>Green pepper with brined curd cheese and hazelnuts</i>	24LV
CELERY LEAVES, STALKS AND ROOT <i>Potato with lovage and truffle essence</i>	22LV
GARDEN VEGETABLES <i>Fresh herbs with fruits and flowers</i>	26LV
GRILLED SQUID <i>Couscous with parsley and Chorizo</i>	30LV
CHICKEN TANDOORI STYLE CAKE <i>Coconut with melon and tomatoes</i>	25LV
DUCK LIVER <i>Endives with apples and pears</i>	38LV
HERB RAVIOLI <i>Onion with poached egg and quinoa</i>	22LV
POTATO GNOCCHI <i>Porcini with herbs and Comté</i>	20LV

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MAIN DISHES

LOBSTER MEDALLION <i>Cod liver fagottelli and black mussels bouillon</i>	89LV
ROAST TURBOT <i>Cabbage with fennel, fresh garlic and tarragon</i>	54LV
BAKED SEA BASS <i>Flageolets with leek, tomatoes and parsley</i>	58LV
PHEASANT BREAST <i>Apple and duck liver ravioli with pheasant bouillon and thyme</i>	42LV
LAMB CHOPS <i>Potatoes with ewe yoghurt, zucchini and eggplant</i>	45LV
BRESSE CHICKEN <i>Truffle moussline with lobster and porcini</i>	92LV
BLACK ANGUS FILET MIGNON <i>Barley with young potatoes and mushrooms</i>	94LV

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CHEESE SELECTION

45 lv

Comté, Sainte-Maure de Touraine, Roquefort, Brie Le Maubert, Reblauchon, Munster

DESSERTS

CINNAMON CRÈME <i>Apples, pineapple and vanilla ice cream</i>	14LV
COFFEE PARFAIT <i>Mint and ginger</i>	15LV
CHOCOLATE BRIOCHE <i>Hazelnuts with chocolate and cardamom</i>	15LV
COW MILK PANNACOTTA <i>Strawberries, tarragon and balsamic ice cream</i>	15LV
MANGO AND COCONUT COLD SOUP <i>Mojito sorbet and macadamia</i>	16LV
PISTACHIO CRÈME BRULEE <i>Crème cheese sorbet and passion fruit</i>	15LV

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