

# Mother's Day Menu

*Aperitif: a glass of rosé Champagne*

*'Champagne House Camille Marcel'*

Its delicate appetizer

## Starters

*The Hostellerie's duck foie gras*

Served with apple, fig and dried apricot chutney

*'Ets Thocaven Dominique – Producer in Vigan'*

**OR**

*"Scallops and shredded smoked haddock" Vol-au-Vent*

Cream of shellfish soup

## **Main courses**

*Beef tenderloin (Limousin breed)*

Served with morels

(Meat origin: France) 'Meyssac Viandes in Meyssac/Corrèze'

**OR**

*Stuffed haddock ballottine*

With diced courgettes and sweet peppers

Light Colombo sauce

## **Desserts**

*Fresh strawberry pudding*

Vanilla-flavoured mousseline and Genoa bread

**OR**

*Iced nut soufflé*

Cold caramel sauce

**Menu price: €57 per person**

*(Drinks excluded, except for the aperitif included in the menu)*

**Menu price without the aperitif: €47 per person**