

# MENU DE SAISON

74€ hors boisson

## Confit aubergine

cherry tomatoes and herb goat curd

## Line-caught hake

meunière, fennel and shellfish

## Loin of veal with sage

heritage carrots

## Selection of local cheese

mixed herbs

## Figs, sangria jus

strawberry sorbet

# MENU DE L'ABBAYE

98€ hors boisson

## Line-caught hake

meunière, fennel and shellfish

## Swiss chard green raviole

parmesan cream and wild rocket leaves

## Mediterranean red porgy

tomato marmelade and basil

## Bergers de France lamb

celery and celeriac, sweet pepper

## Selection of local cheese

mixed herbs

## Berry Charlotte

NET PRICES IN EURO, SERVICE INCLUDED

According to the legal requirement controls by the decret dated 17/12/2002 n°2002-1465,  
the Abbaye de la Celle & its suppliers, engage and guarantee the French origin of all their meats  
Summer 2017