LA MUSE BOUCHE
RESTAURANT EPICURIEN

All our dishes are prepared on the premises using fresh ingredients.
A list of allergens present in our dishes is available at reception..

Homemade food takes time !!!!

Our partners:

Les Jardins de l' Apprenti Sage (market gardener)
Terre Azur (vegetables and fish)
Terre Exotique (spices)
Fromagerie Janin (cheeses)
Chazal (meats)
Valrhona (chocolate and pastry)
Le Rucher du D' jé (honey)
Boucherie Brelot (Morteau sausage)
Le Fromelier (dairy)

Our Wifi Code : Lamusebouche39800

in a hurry for lunch, opt for the Improv of the Week!

DAILY MENU (On Blackboard)

From wednesday to friday at lunch excepted public hollyday

Full Menu **22,50 €**

Starter and Main OR Main and Dessert **19,50 €**

Main Only **17,50 €**

While stocks last, no changes are possible

CHILDREN
12 years old maximum

A menu will be offered to them according to the creative mood of the chef.

Main course **14 –**

Main course + dessert **16,50 -**

MENU

Starter + Main Course or Main Course + Dessert 37 -
Starter + Main Course + Cheese or Dessert 45 -

Starters

Beef Tongue Salad, Granny Smith Apple and Celeriac,
Vitelotte Potato Chips **12 -**

Mont d' Or Cheese, Morteau Sausage and White Coco Beans in
a Cassolette **13 –**

Fish Soup with Rouille Sauce **14 –**

Main Courses

Roasted Butternut Squash, Squash Cream and White Coco, Pan-Fried
Wild Mushrooms, Morel Sauce and Hazelnut Crumble **27 –**

Catch of the Day in Tiger Coconut Milk **28 -**

Confit Venison Loin in the Spirit of Rossini **29 -**

Cheese or Desserts (To order now, thank you)

Selection of Cheeses by Mr Janin (MOF), Vin Jaune Jelly **9 -**

Chocolate Mousse and Orange Gel **12 -**

Breton Shortbread, Salted Caramel Roasted Apples and
Milk Ice Cream **12 -**