

# Half Board menu

*(Including one starter, one main course from the list below and one dessert from the a la carte list)*

*(served at night only for the hotel guests)*

## Starters

**Carrot and coriander soup**

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**Frogs' legs**

*Sweet chilli, garlic and lime dressing*

•

**Torched goats cheese**

*Oranges and grapefruit segments, beetroot, walnuts and blueberry*

•

**Grilled sardines**



## Main courses

**Vercors Trout fillet**

*Purple potatoes, pea and leek fricassée, chorizo and baby onions*

•

**Porc tender loin**

*Mash potatoe, smoked lardons, green beans, brocolis, spinach, carrot puree*

•

**Butterflied chicken breast**

*served with grilled tomatoes, garlic roasted potatoes, sautéed mushrooms and salad  
AND a sauce to choose from: peppercorn sauce, red wine jus, garlic and herb butter sauce*

•

**Mushroom risotto (V)**

*Truffle oil, parmesan*

•

**Tartiflette**

*Reblochon **or** blue cheese **or** goats cheese **or** roquefort*

•

**Gratin of Ravioles de Royans**

*Cream **or** blue cheese **or** goats cheese **or** roquefort **or** chorizo*

•

**Caesar salad**

*Grilled chicken, anchovies, parmesan, herb croutons and tomatoes*

•

**Goats cheese salad**

*Croutons, tomatoes, cucumber, walnuts*

•

**Prawn salad**

*Avocado, tomatoes, cucumbers, marie rose sauce*