

GAULT

RESTAURANT

GAULT TABLE D'HÔTE

<i>Starter, main course, regular coffee or tea</i>	25
<i>Starter, main course, dessert, regular coffee or tea</i>	30

STARTERS

Soup of the day.

Grapes, blue cheese, roasted nuts, grilled grapes vinaigrette.

MAIN COURSES

Chef's Inspiration.

Beef short ribs, roasted chanterelles with a grilled lemon sauce.

Pan fried salmon, served with roasted beetroots with lobster sauce.

Duck magret served with seasonal vegetable, beetroots green and pistachio pesto.

DESSERT OF THE DAY **5**

BEVERAGES

<i>Glass of wine of the day</i>	9
<i>Espresso</i>	4,50
<i>Allongé</i>	4,50
<i>Cappuccino</i>	5,25
<i>Café au lait (small)</i>	5,25

Taxes et service en sus. / Taxes and service not included.

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Preferred
HOTELS & RESORTS