



L'ECRIN
DE LIROUX
— ★ ★ ★ ★ —
DINANT EVASION

Dinner's served!

To book, call
082 21 47 06

Table service

Please **book in advance** of your stay (min. of 10 pers.)

3-courses menu

Scampi casserole with red curry, coconut cream and coriander

OR

Chicken and mashed potato pie with wild mushrooms

OR

Vitello tonnato

OR

Angus beef gravlax, pea salad and pickles

OR

Duck foie gras terrine from Upignac, onion confit, brioche (+€7)

Salmon cooked on the skin, béarnaise, smashed potatoes

OR

Free-range chicken breast, wholegrain mustard sauce, polenta, creamy corn

OR

Duck breast with Porto sauce, celeriac purée, braised baby endive

OR

Lobster-meat cannelloni, creamy bisque

OR

Sole meunière, Touquet ratte potatoes (small heirloom potatoes), seasonal vegetables (+€7)

Trompe-l'œil pebble (dark chocolate, almonds)

OR

Warm tarte Tatin, salted caramel, English custard

OR

Chocolate Cube (chocolate mousse, almond feuilletine, chocolate glaze)

OR

White-chocolate bavaois with red fruits

OR

Lemon trompe-l'œil (lemon, pistachio, cardamom, white-chocolate shell)

53,00€

(Single menu choice for the whole group unless allergies apply)