

## The LÉONOR Winter Menu

### Cheers !

Signature Cocktail 9 / 12 cl 16	Bellota Ham 100% Iberian 5J 32
Thin slices of truffled Mortadella 12	Mini Focaccia VG 8

### Starters

Tuna Sashimi, Mango & Avocado, Sesame Sauce	23
Warm poached Egg, roasted Mushroom, Truffle & Potatoes VG	28
Duck Foie Gras, Christmas spice, Hot wine Chutney	21
Bømlo Salmon Gravlax, Beetroot, Granny Apple & Horseradish Cream	19

### Main Courses

Crispy Scallops, Textures of Squash & Lemon Butter	36
Truffle Linguine, Parmesan emulsion VG	38
Rossini style Beef Tenderloin, Parsnips & Buckwheat Soufflé, Périgourdine Sauce	45
Hazelnut Crusted Veal Sweetbread, mashed Potatoes	42

### Sides

Classic mashed Potatoes / Truffle mashed Potatoes VG	8 / 14
Vegetables VG	8
Green Salad VG	8
French Fries, Mayonnaise with whole grain Mustard VG	8

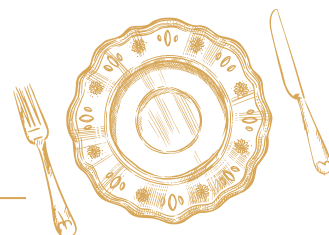
## To share

For 2 persons

Beef to share  
Mashed Potatoes & Meat Jus  
According to market

Whole sea bass  
Seasonal Vegetables & Lemon Beurre Blanc  
38 / pp

Breton Lobster & seared Scallops  
Champagne Risotto  
55 / pp



## Cheese

Cheese plate & Fruits Chutney **VG** 14

## Sweets & Pastries

Caramelized apple tart, Normandy "crème crue" & Calvados ice cream 14

Pear confit with Alsace saffron, Flower honey & Bergamot cream 14

Soufflé Tart, Grand Cru Chocolate 70%, Buckwheat 14

### Dessert to share

Large cookie served warm, Chocolate heart, caramelized Pecans,  
salted Butter Caramel, Madagascar Vanilla ice cream 24

**Minute Ice creams & Sorbets** - 3 scoops 12

Vanilla, Coffee, Chocolate, Calvados

Lime, Pear-Ginger, Yoghurt

**Desserts from the bar** 12