

Menus from Hôtel de France

Tuesday, February 8

Cream of broccoli soup

Leek aspic, pork aspic with mayonnaise and endive

Baked chicken leg and thigh

Assorted cheeses

Mixed berry compote



Wednesday, February 9

Cream of carrot soup

Shirred eggs with Bleu de Gex cheese

Beef bourguignonne with carrots

Assorted cheeses

Panna cotta with pistachio

Thursday, February 10

Cream soup

Green salad with Comté and regional sausage

Baked trout with spinach and risotto

Assorted cheeses

Ile flottante (floating island meringue)



Friday, February 11

Cauliflower, leek and potato soup

Endive salad with leek and prosciutto

Roasted duck

Assorted cheeses

Nougat ice cream with passionfruit glacé

Saturday, February 12

Cream of carrot soup

Smoked salmon

Chicken with white wine sauce and rice

Assorted cheeses

Grilled pineapple with caramel ice cream and praline



Sunday, February 13

Cream of tomato soup

Pate with toast points, pickles, ginger applesauce

Lamb shank with white beans

Assorted cheeses

Chocolate mousse with passionfruit glacé



Monday, February 14

Leek and dill consommé

Lentil pate and greens

Baked cod with capers and broccoli

Assorted cheeses

Baked pear with caramel sauce

Tuesday, February 15

Bean soup

Green salad with goat cheese crouton

Pork steak, mashed potatoes

Assorted cheeses

Raspberry mousse





Wednesday, February 16

Cream of asparagus soup

Cold shellfish with cream

Chicken tagine with couscous

Assorted cheeses

Hazelnut and walnut brownie with pistachio ice cream

Thursday, February 16

Cream of leek soup

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Beef tournedos, rosti with cheese

Assorted cheeses

Kiwi flan



Friday, February 17

Cream of broccoli soup

Mushrooms on toast with cheese and cream

Trout with mushrooms and pink peppercorns

Assorted cheeses

Panna cotta with fruit



Saturday, February 18

Cream of vegetable soup

Leek aspic

Duck with berries and celery root, macaroni

Assorted cheeses

Apple tart

Sunday, February 19

Cream of tomato soup

Lox with green salad

*Regional sausage and potatoes with cheese
sauce*

Assorted cheeses

Crème brulee