

# *Vegetarian Menu 45€*

## *Appetizer*

## *Starters*

*Poitou asparagus, morel mushrooms* 

*Market garden peas, grapefruit*

## *Main Course*

*Artichoke, potato milk with mustard from Lencloître*   
*asparagus stew*

## *Cheese*

*Poitou ewe's milk espuma,*   
*strawberry confit with Espelette pepper*

*Fresh goat cheese from Maras' farm*

## *Desserts*

*"Kiwi moment"*

*Rice pudding with meringue, condensed milk*

 *Dish prepared with regional produce*