mildiss

restaurant

Entries

Soup gratinated with onions and cantal	_13 €
Porcini mushroom ravioli with creamy Saint Nectaire sauce	14€
Perfect egg, chestnut textures, hazelnut vapor	15€
Rabbit Terrine, Mesclun and Hazelnut Oil Vinaigrette	12€
Duck foie gras half-cooked with mild spices, fig chutney	_18€
Smoked trout, herb waffle, lemon and chive cream	_16 €
Dishes	
Roasted Guinea Fowl Supreme, Morel and Yellow Wine Sauce	24€
Farmhouse pork breast cooked at low temperature with winegrower's sauce	25€
Roasted Saint-Diéry Trout Steak with Yuzu Beurre Blanc	23 €
Charolais beef fillet cooked in a sauté pan, Porto sauce and summer truffle	32€
Roasted scallops, creamy risotto, noilly prat sauce	28€
Desserts	
Assortment of cheeses from our mountains	10€
Mont Blanc style Pavlova, meringue, pear sorbet, chestnut cream, blueberries	_12€
Caramelized clementine millefeuille, bourbon vanilla diplomat cream	11€
Extra bitter 70% grand cru chocolate fondant, vanilla ice cream	13€
Lemon variation, citrus shortbread, meringue and lemon sorbet	12€

menu discouery - 49€

Appetizer Starter

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Cornon smoked trout, waffle with aromatic herbs

or

Semi-cooked foie gras with sweet spices, fig chutney

Roasted Guinea Fowl Supreme, Morel and Yellow Wine Sauce

or

Roasted Saint-Diéry Trout Steak with Yuzu Beurre Blanc The dishes are accompanied by:

Mashed potatoes and seasonal vegetables

Assortment of cheeses from our mountains

or

Caramelized clementine millefeuille, bourbon vanilla diplomat cream

or

Pavlova Mont Blanc style

HIO'S MENU (-12years)-18 €

Main course + dessert

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Homemade breaded chicken fillet or cod fish and chips

As an accompaniment of your choice: mash or fries or vegetables

Cookie chocolate and vanilla ice cream

Net prices, service included. All our dishes are homemade. Some dishes may contain traces of allergens, the complete list is available on request.