

# Hélène Darroze à Villa La Coste

## Festive All Day Dining Menu

*Starter, Main, Dessert formula at 85€ or by the dish*

Duck foie gras from les Landes poached in a spiced mulled wine  
Christmas candied fruits chutney 36

or

Carpaccio of scallops from la baie de Seine  
kohlrabi, truffle and fennel vinaigrette 32

---

Blue lobster poached in Tandoori spices  
carrots and confit citrus mousseline  
Cubèbe pepper reduction with fresh coriander 52

ou

Capon supreme from Bresse, black truffle from Vaucluse  
roasted Jerusalem artichoke, Albuféra sauce 46

---

Orange and Guanaja 70% chocolate bûche 21

ou

Mordern citrus vacherin 16

\*\*\*\*

## A la carte

Wild duck and foie gras from “Les Landes” pie  
Seasonal pickled vegetables 28

Butternut squash soup with sage perfumes  
« Crème fouettée » with smoked lardon 18

Risotto with a celery cream and Mélanosporum black truffle 42

Cheeseburger with Charolles beef and sheep chesse from “la fromagerie Coste”  
Confit piquillos peppers and ginger barbecue sauce, homemade fries 36

Banon cheese from Provence, kohlrabi and celery salad 18

Baba signature with Armagnac Darroze  
Bourbon vanilla whipped cream 28