

LA TAVERNE

MONT D'ARBOIS

The Taverne du Mont d'Arbois team welcomes you to share an enjoyable gastronomic moment with friends or family. Chef Nicolas Hensinger offers **creative gourmet bistro cuisine**. Lose yourself to the menu and its local, seasonal produce at its very best.

TO BEGIN

Home-smoked Fario trout, <i>Frisée salad, chilled horseradish cream.</i>	21 €
Tomato tart with puff pastry, served warm, <i>With basil and black olives.</i>	16 €
Free-range chicken yolk "surprise", <i>French-style Telephone mange-tout peas, sweet onion emulsion.</i>	15 €
Mr Pomel snail casserole, <i>Marinated in an escabèche sauce, pesto.</i>	14 €
Crunchy romaine lettuce hearts, <i>Fresh garden herbs, vieux Xérès vinaigrette.</i>	16 €



MAIN DISHES

Brook trout with citron confit, <i>Baby leaves, syllabub with sparkling wine from the Savoie.</i>	26 €
Braised shoulder of lamb in thyme, <i>Provençal vegetable gratin, Meaux mustard jus.</i>	24 €
Pinewood roasted duck breast <i>Fondant potatoes, apricot chutney.</i>	30 €
Fillet of Aberdeen Angus grilled in the fireplace <i>Ratte potato mousseline, jus court.</i>	49 €

TO SHARE

Double cut roasted rib of veal with sage, from the Compagnie Fermière, <i>Creamy polenta with kirsch, almond jus court</i>	115 €
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FROM THE COMPAGNIE FERMIÈRE

Located just 40 km east of Paris, in Favières, the Baron Benjamin de Rothschild's family-owned property is a very active working farm of some 1600 ha (cropping, livestock farming, free-range cheese and forest farming). La Compagnie Fermière produces the only Brie de Meaux with a free-range PDO label.

Compagnie Fermière brie tasting **9 €**

Free-range PDO Brie de Meaux, Brie de Favières and Free-range PDO Brie de Melun

AND TO FINISH

Minestrone of seasonal fruit,
With garden mint. **9 €**

Peaches poached in verbena-lemongrass
Barons de Rothschild champagne syllabub. **10 €**

Dark chocolate ice-cream parfait,
Blueberries from the Cote 2000 **11 €**

Mövenpick ice-cream and sorbet **9 €**

To share

Rhubarb, strawberry and Bourbon vanilla tart **19 €**

Proud of our suppliers !

Meat (Boucherie Metzger), Shellfish-seafood (Maison Reynaud), Market gardener (Primeurs Passion)
We have at your disposal the allergens list present in the recipes

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TAVERNE MENU AT 39 €

Tomato tart with puff pastry, served warm,
With basil and black olives.

Braised shoulder of lamb in thyme,
Provençal vegetable gratin, Meaux mustard jus.

Minestrone of seasonal fruit,
With garden mint.

CHILDREN'S MENU AT 14 €

Steak haché or nuggets, fries or vegetables
Mövenpick ice cream or sorbet

Proud of our suppliers !

Meat (Boucherie Metzger), Shellfish-seafood (Maison Reynaud), Market gardener (Primeurs Passion)
We have at your disposal the allergens list present in the recipes

LES HÔTELS

LE CHALET
MONT D'ARBOIS

Hôtel 5* - Relais & Châteaux
T. +33 4 50 21 25 03

LA FERME
DU GOLF
MONT D'ARBOIS

Hôtel 3*
T. +33 4 50 21 14 62

LES RESTAURANTS ET BAR

Le 1920
MONT D'ARBOIS

2 étoiles au Guide Michelin
T. +33 4 50 21 25 03

IDÉAL 1850
MONT D'ARBOIS

T. +33 4 50 21 31 26

LA TAVERNE
MONT D'ARBOIS

T. +33 4 50 21 03 53

LE BE'S
MONT D'ARBOIS

T. +33 4 50 21 03 53

AUBERGE DE LA COTE 2000
MONT D'ARBOIS

T. +33 4 50 21 31 84

LE CLYB
MONT D'ARBOIS

T. +33 4 50 93 03 43

Le SPA
MONT D'ARBOIS

T. +33 4 50 21 25 03

LE GOLF
MONT D'ARBOIS

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