

# DOMAINE RABIEGA

Par Jean-Baptiste Ascione

Our cuisine is based on fresh products, we cook mainly on wood fire. The menu has been thought out so that you can order several plates, put them in the middle of the table and share them or choose your starter, your main course, your side dish and your dessert.

**À table !**

## Starters:

Baked beets in salt crust, smoked cream and fish roe 16€

Brussels sprouts tacos, crispy lamb breast and mint yoghurt 12€.

Wood-fired pulled pork calzone and cucumber pickles 13€

## Fish:

Mr Vigin's trout cooked in a clay crust 24€.

Scallops in carpaccio, tarragon oil and bard juice 19€

Knives and cockles open to the grill, miso and chervil 21€.

## Meat:

Veal sweetbreads lacquered with meat juice 24€

Pork tomahawk (800g) with sage juice

To be shared only (2pers) 49

Fillet of beef Aubrac matured 3 days in coffee 22€

To share ( 2 pers) 41€

## Sides:

Jerusalem artichokes and smoked feta cream 10€

Grilled gnocchi, fried shrimps and dill pesto. 11€

Braised squash and pumpkin seed praline. 11€

Roasted cauliflower salad, citrus and bottarga. 14€

## Desserts:

Plate of mature cheeses 11€

Pear sorbet, Breton shortbread and Sichuan mousse 11€.

Marinated red beet, panna cota and beet sorbet 12€.

