Suggestions of the month

**Starters**

Duck mousse with toast 12.00
Freshly prepared duck mousse with grilled toast

Ravioli scampi 14.00
Ravioli filled with wild mushrooms and truffle,
baked scampi and lobster bisque

Quail and avocado salad 14.00
Grilled quail, fresh salad with rucola, pine nuts,
adovado, sun-dried tomatoes, pesto, with croutons
and balsamic cream.

**Main dish**

Bouillabaisse "La Vignette" 24.50
"Fish soup" from red bass, cod, prawns, scampi,
mussels, toast & rouille

Guinea fowl fillet blue d'auvergne 24.00
Fillet of guinea fowl with blue d’auvergne
(young blue cheese), potato gratin and young vegetables

Rabbit stew 23.00
Softly cooked rabbit in port and white wine with
onion, tomato, carrot and spring onions
served with potato croquettes

Cod fillet with shrimp bisque 24.00
Fresh cod with shrimp sauce and parsley mash potato

Scampi with curry sauce 23.00
Scampi with Thai curry and basmati rice