

# Suggestions of the month

## Starters

Duck mousse with toast	12.00
Freshly prepared duck mousse with grilled toast	
Ravioli scampi	
Ravioli filled with wild mushrooms and truffle, baked scampi and lobster bisque	14.00
Quail and avocado salad	14.00
Grilled quail, fresh salad with rucola, pine nuts, advocado, 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	