

CANOPEE

WELCOME TO CANOPEE, PLACE OF CONVIVIALITY AND LOCAL FOOD. IN ORDER FOR YOU TO ENJOY THE FULL CANOPEE EXPERIENCE WE OFFER A TASTING MENU INCLUDING A SELECTION MADE BY THE CHEF OF DISHES TO SHARE.
OTHERWISE, YOU CAN STILL CHOOSE EVERYTHING YOU WANT A LA CARTE TO SHARE (OR NOT)!

STARTERS

PÂTÉ EN CROÛTE, Pork and Veal from Clavisy, Plums, Pistachios, Vegetables Pickles	11
BUTTERNUT VELOUTÉ, Chestnuts, Lemongrass from Drôme	10
SAMOUSSAS, Leek sauté with Green curry, Maroilles cheese	9
SMOKED STURGEON CARPACCIO, Ginger Wilted Carrots, Mint	11

MAIN COURSES

STUFFED CABBAGE WITH MUSHROOMS Oyster Mushrooms, Girollés, Vegetables juice	16
ROASTED DUCK FILET Lactofermented Blackcurrant, Duck juice	18
ROASTED VEAL QUASI Black Garlic, Vegetables Pickles	18
CHAR FISH PAVÉ Celeriac, Verbena	19

SIDES

SMOKED POTATOES Two homemade sauces	7
FLAMMED BABY LETTUCE Pomegranate, Lemon from Menton	5
AUTOMNAL VEGETABLES Roasted with Sumac, Sour Cream	7
CAULIFLOWER GRATIN Mornay Sauce with Saint-Nectaire Cheese	8

CHEESES & DESSERTS

CHEESES PLATÉ from la Fromagerie Saint-Antoine	7
COMTÉ 18 MONTHS, Poached Quince, Walnuts from Grenoble	8
TARTE TATIN APPLES & FIGS, Puffpastry, Figs Ice cream	8
COOKIE, Muscovado sugar, Dulce de Leche, Almonds from Drôme	8

TASTING MENU* - 39 € PER PERSON

Chef's Selection of Starters, Main courses, Sides and Desserts

* For 2 people minimum, this menu is served for the whole table
Any food allergies or diet? Just ask we will do our best!

Taxes and Service included