

EDWINS

LEADERSHIP & RESTAURANT
Institute

ENTRÉES

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| Mesclun et vinaigrette Banyuls-noisette (vegan) <i>Local mixed greens with fresh herbs, fried shallots & Banyuls-hazelnut vinaigrette</i> | 9. |
| Salade Niçoise <i>Salad of Ortiz Tuna, haricot verts, egg, potato, anchovy, tomato, red onion, Niçoise olives & red wine vinaigrette</i> | 13. |
| Artichauts à la barigoule <i>Artichokes, braised in white wine, olive oil & butter</i> | 11. |
| Escargots de Bourgogne, fenouil caramélisé, beurre d'escargot <i>Burgundy snails with caramelized fennel, garlic, butter & parsley</i> | 13. |

PLATS PRINCIPAUX

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| Cuisse de canard confite et risotto aux champignons sauvages <i>Salt cured Duck leg confit with wild mushroom risotto</i> | 28. |
| Saumon en croûte de raifort et concombres, sauce à la crème <i>Horseradish encrusted salmon with cucumbers & cream*</i> | 28. |
| Pâtes cornucopia fraîches, épaule de sanglier braisé, lard, truffe, et sauce à la crème <i>Fresh cornucopia pasta, braised wild boar shoulder, bacon, truffle, demi-glace & cream</i> | 28. |
| Napoleon de champignons sauvages (Vegan) <i>Portobello Napoleon with roasted red pepper, squash, zucchini, roasted cauliflower & red pepper coulis</i> | 20. |

LES DESSERTS

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| Crème brûlée | 9. |
| Pudding au pain aux pommes <i>Woolf Farms apple bread pudding with Ceylon cinnamon ice cream</i> | 11. |
| Pyramide du chocolat <i>Chocolate pyramid with Grand Marnier macerated strawberries</i> | 11. |