

Cuisine brève, au comptoir

Egg ravioli, chanterelles and ricotta,
Parmesan foam.

The "charcoal burners" (Pied montese lumberjacks) would replace the meat in the ravioli with a turnip leaf (rabbiole, in Italian), which is where the name for the small squares of dough poached in chicken broth, with various fillings, comes from.

Rossini-style venison noisette
Old Port jus, straw potatoes.

Between *The Thieving Magpie* and *The Barber of Seville*, Rossini perfected macaroni, until Casimir Moisson, chef at the Maison Dorée, paid tribute to him by pairing foie gras and Madeira sauce with a cut of meat in his honor.

Spiced crispy apple pastry,
Armagnac foam, with an alcohol base.

"You can say what you like, but there's not just apple..." (from the film *Les Tontons Flingueurs*)—there's also a hint of Armagnac... seven centuries of history!