
EXAMPLE OF MENU :

Maison Vérot pâté en croûte with foie gras

or

Crispy organic Ile de France egg with a variation on tomatoes and fresh basil

or

Octopus, chickpea salad and grilled courgette

or

Blue lobster, Ile de France quinoa with herbs

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Spelt risotto with Cantal cheese, seasonal vegetables

AND

Farmhouse corn-fed chicken, spinach and fromage frais cannelloni, Marengo jus

or

Lightly seared hake fillet, artichoke, sweet onions

or

Veal steak, carrot tops, Ile de France quinoa

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Père Fabre goat's cheese, Ile de France honey

or

Old-fashioned chocolate cake, custard infused with cocoa nib chips

or

Vegan Pavlova, red berries, pink pralines and elderflower

or

Roasted apricots, pistachio cream, aniseed sorbet

or

Rum baba cake, vanilla crème fraîche

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Glass of Champagne + prestigious wine + filtered water + coffee

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CHILDREN'S DINNER MENU

Farmhouse corn-fed chicken, spinach and fromage frais cannelloni, Marengo jus

Old-fashioned chocolate fondant, custard infused with cocoa nib chips

Soft drink 25 cl
