



MENU

APERITIF

Savoury mix

STARTERS

South-West region duck foie gras, cherry-rhubarb condiment with
Pondicherry pepper
Snails and French-style peas, Parmesan shortbread, smoked duck breast
shavings

MAIN DISHES

Roasted sea bass, bouillabaisse jus, tomato confit and fennel, potato
mouseline with turmeric
Rump of veal, small spelt with lemon, artichoke and chanterelle
mushrooms, citrus sauce

DESSERTS

Our desserts are made by Lenôtre, please choose at the beginning of the
meal

Chocolate and praline crisp
In the spirit of an iced calisson and apricot coulis

VEGETARIAN MENU

Pressed quinoa and tofu terrine, rocket cream and pickled red onions
Lightly spiced quinoa, seasonal vegetables and grilled halloumi
cheese, sweet tomato jus
Chocolate and praline crisp

DRINKS & WINES

Kir blanc de blanc
Pays d'Oc IGP Chardonnay Viognier*