



SPRING - SUMMER MENU

STARTER

- Apricot and pistachio pâté, onion chutney with raspberry vinegar
- Tuna and vegetable caponata on shortbread, Parmesan and spicy roasted peanut dressing
- Chilled asparagus soup, peppery burrata, black olive powder (V)
- Pressed quinoa and tofu terrine, cream of rocket and pickled red onions (V)

MAIN COURSE

- Confit of veal, green vegetables and new potatoes, tarragon infused jus
- Fondant beef, freekeh pilaf, sweet pepper confit, grated feta cheese
- Salmon steak, black rice, asparagus and olive sauce vierge, Chardonnay emulsion
- Lightly spiced bulghur wheat, seasonal vegetables, grilled halloumi cheese, sweet tomato jus (V)

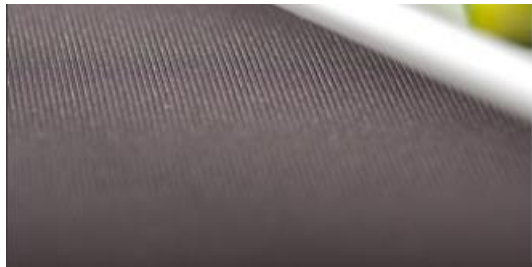
CHEESE

- Cheese matured by our Maître Fromager - For Etoile service : only instead of dessert or for a 6€ supplement

DESSERT

Our desserts are Maison Lenôtre creation. Please choose at the beginning of the meal.

- Baked Alaska with apricot and coconut (V)
- Soft chocolate cake (V)
- Strawberry rhubarb tapioca (V)
- Strawberry lemon and mint cake roll



DRINKS & WINES

- Glass of Champagne
- Pays d'Oc PGI Chardonnay Viognier*
- PDO Médoc "Château la Hourcade"*
- Mineral water, coffee and petits fours

**One bottle (75cl) between 4 people. Drink in moderation; alcohol abuse is bad for your health;*