

M E N U D E T A I L S

Allergens

Aperitifs

- 1 Glass of Champagne Moët & Chandon (12,5 cl)

Starters

- Whole duck foie gras, mango jelly with yuzu, toasted baguette
 - Smoked salmon loin, crushed avocado
 - Burrata from Apulia and tomatoes, homemade pesto
 - Gaspacho of tomatoes and basil *

Mains

- Beef fillet, gratin Dauphinois, mixed vegetables, spicy cocoa jus
 - Tuna steak, venere black rice, sauce vierge
- Medallions of lamb, royale de petits pois, rosemary sauce
 - Crozets in olive oil, summer vegetables *

Cheese

- TRIO OF SEASONAL AOP CHEESE

Desserts

- Sweet red berries with crèmeux exotique
- Chocolate pecan cookies with coconut sorbet
 - Bergamot strawberry frozen secret *

Tea or Coffee

Drinks

- Moët & Chandon champagne (1 bottle for 2 guests) OR

- Mouton Cadet - Réserve Graves
- Crozes Hermitages - La Rollande
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- 1 bottle of Evian/Badoit (1l) for 2 persons
- Or 1 soft drink (25/33 cl) for 1 person
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- (Any supplementary order will be at additional cost)

Children's

- Eggs en Cocotte
- Crispy chicken, gratin dauphinois
- Hazelnut chocolate delight
- SOFT DRINK
- Any additional requests will lead to an extra charge)
- *Vegetarian