

M E N U D E T A I L S

Allergens

Aperitifs

- 1 Glass of Castel Mouche (12,5 cl)

Starters

- Block of duck foie gras, onion compote, toasted baguette
 - Beef carpaccio
 - Shrimp, pineapple and cucumber tartare
 - Gaspacho of tomatoes and basil *

Mains

- Veal tenderloin, carrot fritters with chives, spicy cocoa jus
- Sea bream fillet, pan-fried peppers, green vegetable coulis with sesame
 - Guinea fowl, parmesan potato muffin, baby vegetables
 - Crozets in olive oil, summer vegetables *

Cheese or desserts

- DUO OF SEASONAL PDO CHEESES

Desserts

- Refreshing lemon and strawberry compote
 - Hazelnut chocolate delight
 - Passion fruit vacherin *

Tea or Coffee

- Coffee or tea

Drinks

- (1 bottle for 2 persons)
 - Mouton Cadet
 - Bordeaux Agneau
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- 1 bottle of Evian/Badoit (1l) for 2 persons
 - Or 1 soft drink (25/33 cl) for 1 person
- (Any supplementary order will be at additional cost)

Children's

- Eggs en Cocotte
- Crispy chicken, gratin dauphinois
- Hazelnut chocolate delight
 - SOFT DRINK
 - * Vegetarian