

EXCELLENCE DINNER MENU

MENU DETAILS

Allergens

Aperitif

Glass of EPC Brut Champagne (12.5 cl) & Amuse-bouche - Fish soup with crab aioli

Starter(s)

Pressed foie gras terrine with confit celeriac and toasted country bread
Langoustine carpaccio, passion fruit pearls, and olive oil from "Moulin d'Estoublon"
Lobster boudin, coral emulsion, and diced seasonal vegetables
Frog leg drumettes, garlic purée, and parsley coulis
Split pea velouté with kale *

Main(s)

Steamed and glazed Patagonian toothfish, served with whole roasted parsnip
Open prawn raviolo, "NewBurg" sauce
Veal loin steak, olive and caper relish, and potato risotto
Beef tenderloin, truffled celeriac boulangère
Konjac risotto with wild and meadow mushrooms *

Cheese

Selection from our Maître fromager's cheese board

Dessert(s)

Paris-Brest
Vanilla delight with a chestnut heart
Chocolate-caramel tart with pecan nuts
Passion fruit freshness, pineapple and yuzu jelly
Frozen mandarin mousse, hazelnut crumble

Tea or Coffee

Drinks

Champagne EPC

Reclos de la Couronne - AOC Montagne-Saint-Émilion - Château La Couronne - Thomas

Thiou (red)

Chablis" - AOP Chablis - Vincent Wengier (white)

(1 bottle for 2 people, non-alcoholic menu on request)

or 1 soft drink (25/33 cl) for 1 person

1 bottle of Evian/Badoit (1L) for 2 people

* Vegetarian

Children's

Lentil soup, Prince de Paris ham

Chicken supreme, fine mashed potatoes

Pear financier

Soft drink (25/33 cl)

PRESTIGE DINNER MENU

MENU DETAILS

Allergens

Aperitif

Glass of Castel Mouche (12,5 cl) & Amuse-bouches

Starter(s)

Caramelized endive tart "Tatin-style", fresh Sainte-Maure-de-Touraine goat cheese and walnuts

Duck foie gras block, citrus condiment (lemon and orange)

Confit egg yolk, vegetable compote, garlic-toasted bread

Puy lentil cream soup, thinly sliced "Prince de Paris" ham

Split pea velouté with kale *

Main(s)

Pike-perch fillet, creamy mashed potatoes, spinach coulis

Roasted suckling pig rack, wholegrain mustard and paprika jus, roasted butternut squash

Lamb loin curry-style, vegetable bulgur wheat

Pollack steak, leek fondue, verjuice sauce

Konjac "risotto" with wild and field mushrooms *

Cheese or dessert(s)

Saint-Marcellin cheese from our Master cheesemaker

Pear financier cake

Coconut entremet with exotic fruit jelly

Breton chocolate shortbread, Arabica coffee cream

Mandarin iced mousse, hazelnut crumble

Tea or Coffee

Drinks

Les Collines de Laure - Viognier - IGP Méditerranée - Jean-Luc Colombo (White)

Parallèle 45 - AOC Côtes-du-Rhône - Paul Jaboulet Aîné (Red)

(1 bottle for 2 people, non-alcoholic drinks on request)

Or 2 soft drinks (25/33 cl) for person

1 bottle of Evian/Badoit (1l) for 2 people

* Vegetarian

Children's

Cream of lentils with Prince de Paris ham
Chicken supreme, smooth mashed potatoes
Pear financier
Soft drink (25/33 cl)

DOUCE FRANCE LUNCH MENU

MENU DETAILS

Allergens

Aperitif

Kir with white wine

Starter(s)

Skate wing terrine "à la Grenobloise" style (with capers, lemon, and brown butter)
Black radish rémoulade with house-cured mackerel gravlax
Duck foie gras block, onion compote, toasted country bread
Perfect egg, red cabbage and bacon salad, garlic cream
Split pea velouté with kale *

Main(s)

Poultry and veal sausage (hand-chopped), gratin dauphinois
Confit of « Rouge de Castille » pork cheek, olive oil mashed potatoes
Hake fillet, bouillabaisse jus, seasonal vegetables
Salmon escalope with sorrel sauce, vegetable cocotte
Konjac "risotto" with wild and field mushrooms *

Cheese or dessert(s)

Old-fashioned vanilla flan

Floating island with caramel sauce

Mandarin iced mousse, hazelnut crumble

Saint-Marcellin cheese from our Master cheesemaker

Tea or Coffee

Drinks

L'Oracle Red - Merlot - IGP Pays d'Oc - Sieur d'Arques

L'Oracle White - Chardonnay - IGP Pays d'Oc - Sieur d'Arques

(1 bottle for 2 people, non-alcoholic choices on request)

or 1 soft drink (25/33 cl) per person

1 bottle of Evian/Badoit (1L) for 2 people

* Vegetarian

Children's

Cream of lentils with Prince de Paris ham

Chicken supreme, smooth mashed potatoes

Pear financier

Soft drink (25/33 cl)