

TOULOUSE- LAUTREC MENU

Dinner will be served before the show.

MENU 2024 (FOR INFORMATION PURPOSES ONLY)

STARTER

Thin slices of veal, textured beetroots, hazelnut Gazette, sorrel cream sauce

-or-

Sautéed king prawns with sesame, spring vegetables, broccoli and wasabi coulis

MAIN COURSE

Basque-style roast leg of free-range chicken, piperade, soubise foam

-or-

Salmon filet confit in the oven, flavoured with citrus zest, red rice risotto, earl grey bergamot emulsion

DESSERTS

Ganache made with Mandarin Jasmin tea from Dammann Frères, cooked and crunchy rhubarb, almond crumble

-or-

Pistachio bavarois with raspberry heart, spiced up with Cubèbe pepper

DRINKS

½ bottle of champagne per person, or other drinks with or without alcohol

BELLE EPOQUE MENU

Dinner will be served before the show

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MISE EN BOUCHE

STARTER

Homemade Lyonnaise sausage with pistachios, red wine vinaigrette, pickled radishes, aromatic herbs

-or-

Runny Organic Egg, duo of cooked and raw asparagus, hollandaise sauce, bottarga, buckwheat crisp

-or-

Smoked Salmon From The "Maison Fumaison", flavoured tarama, trout roe

MAIN COURSE

Pan-fried veal fillet, endives, Fourme d'Ambert cheese sauce, roasted walnuts

-or-

Cod loin cooked at low temperature, lightly saffroned arancini, fennel confit, Iberian ham broth

DESSERTS

Brioche French toast style, strawberry in various textures, basil sorbet

-or-

80% Komuntu chocolate tart, refreshed citrus cream, sage gel

DRINKS

½ bottle of champagne per person, or other drinks with or without alcohol

VEGETALIAN MENU

Dinner will be served before the show

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STARTER

Sashimi of carrots confit with nori seaweed, cream whipped with mint-chilled sake

-or-

Quinoa, vanilla vinaigrette, young spring vegetables, rice wafer

MAIN COURSE

Semi-wholegrain farfalle pasta Thai style, bok choy, soya, ginger, sweet onions siphon

-or-

Red rice risotto, cooked and raw asparagus, herbs coulis

DESSERTS

Almond milk panacotta flavoured with verbena, seasonal fruits minestrone

DRINKS

½ bottle of champagne per person, or other drinks with or without alcohol

CHILD MENU (6-11 YEARS OLD)

Dinner will be served before the show

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STARTER

Mini Ham and Boursin Cheese Wrap

MAIN COURSE

Roast leg of free-range chicken, mashed potatoes, simple juice

DESSERT

Seasonal fruits crumble tart, vanilla ice cream

DRINKS

Fruit Juice