EXAMPLE OF MENU :

- **STARTERS**
  Pâté en croûte from Maison Vérot, baby spinach and crunchy radishes
  or White asparagus mimosa with watercress shoots and trout roe
  or Spring turnip tartlet with caramelised onion confit and pickles

- **MEAL**
  Lightly seared gilthead seabream with einkorn, carrot and orange juice, and pea pesto
  or Veal fillet medallion aubergine caviar with sesame cream and confit cherry tomatoes
  or Gnocchi with Parisian-style blue lobster salpicon, finely diced vegetables and fresh basil

- **DESSERT**
  Lemon shortbread tartlet with a meringue-sorbet center
  or Strawberry and rhubarb Breton biscuit with sublime vanilla cream
  or Viennese-style chocolate cream with cacao nib nougatine

- **DRINKS**
  1 glass of champagne, 2 glasses of wine, 1/2 bottle still or sparkling water, coffee or tea

CHILDREN'S DINNER MENU:

- **STARTERS**
  Pea cream with soft-boiled egg, cream cheese and lemon blini
  or Pâté en croûte from Maison Vérot, baby spinach and crunchy radishes

- **MEALS**
  Veal fillet medallion with gnocchi and finely diced vegetables
  or Lightly seared gilthead seabream with einkorn and carrot and orange bus

- **DESSERTS**
  Strawberry and rhubarb Breton biscuit with sublime vanilla cream
  or Viennese-style chocolate cream with cacao nib nougatine

- **SOFT DRINK 25 CL**