

MENU DETAILS

Aperitifs

1 Glass of Castel Mouche (12,5 cl)

Starters

Duck foie gras, toasted baguettine

Smoked salmon with dill cream, olive oil toast

Crispy chicken in suprême sauce

Smoked fillet of duck, Belgian endive salad

Pumpkin cream soup with chestnut shavings and croutons*

Mains

Walleye steak, cabbage puree and tomato coulis

Free-range chicken suprême with roasted new potatoes and mushroom cream sauce

Fillet of sea bream, sauteed carrots and fennel, cilantro sauce

Fillet of veal, puree of Chinese artichokes with herb seasoning, pepper sauce

Potato gnocchi in tomato mushroom cream sauce with crispy vegetables *

Cheese

Duo of seasonal AOP cheese

Desserts

Yuzu passion fruit ice cream pastry

Praline fondant cake with vanilla custard cream

Milk chocolate delight, peanut crisp

Exotic meringue tart

Pineapple sapphire cheesecake

Tea or Coffee

Coffee or tea

Drinks

(1 bottle for 2 persons)

Mouton Cadet

Bordeaux Agneau

1 bottle of Evian (75 cl) for 2 persons

Or 1 soft drink (33 cl) for 1 person

(Any supplementary order will be at additional cost)

Children's

Cod in flaky crust

Free-range chicken suprême with potato gnocchi

Milk chocolate delight, peanut crisp

SOFT DRINK

* Vegetarian