EXCELLENCE

APPETIZERS & APERITIF

Glass of *Moët & Chandon* Champagne (125 ml)

STARTERS

Duck foie gras, mango chutney and raisins
Lamb fillet mignon, cauliflower tabbouleh, herb pesto
Scottish salmon with basil focaccia
Open crab ravioli
Creamy pea soup with peppermint and fresh goat cheese

MAIN COURSES

Scallops, sweet potato risotto, seaweed cream
Cod steak, tomato tagliatelle, cardamom sauce
Fillet of beef, pea pudding, veal gravy
Seared duck breast, Anna potatoes, honey and lemon sauce
Risotto of black rice, coriander and confit tomatoes

TRIO OF SEASONAL PDO CHEESES

DESSERTS

Sweet chocolate pastry with crispy sesame biscuit
Exotic entremet
Creamy strawberry & vanilla pastry
Trilogy of exotic fruit sorbets
Strawberries in basil syrup with yoghurt ice cream

Coffee or tea & «Martell» VSOP Cognac

SELECTION OF WINES

Mouton Cadet, Réserve Graves
Crozes Hermitages -La Rollande
(1 bottle for 2 guests)

1 bottle of Evian (750 ml) for 2 guests
Or 1 soft drink (330 ml) per guest

(Any additional requests will lead to an extra charge)

Ingredients available each day in limited quantities to ensure freshness, with the exception of special orders 72 hours in advance.

Vegetarian