

Amuse-bouche and glass of Maxim's Champagne

Starter

Scallops cappuccino, creamed leeks, porcini mushroom espuma

or

Semi-cooked duck foie gras, rhubarb chutney, buckwheat Madeleine

or

Salmon coulibiac, Nantes-style mounted butter, fine herbs

Main course

Roasted sea bass fillet with curry, seaweed, ternes coco, creamy shellfish.

or

Angus ribeye steak, rich black truffle sauce, spelt risotto with mushrooms

or

Traditional duck breast, orange reduction, roasted potatoes with
Camargue fleur de sel

Plate of cheese

Cheese of platter (Optional +8€)

(Brie de Meaux, Comté, Sainte-Maure)

Dessert

White chocolate delight, vanilla heart, Savoie biscuit,
hazelnut bits, exotic fruit coulis

or

Pear Belle Hélène, passion fruit sabayon

