


## PRESTIGE


### Aperitifs & Nibbles

Glass of Castel Mouche (12,5 cl) or Crodino "Virgin Spritz"

### Starters

Prawn tartare with sesame sauce, cucumbers mirepoix and pineapple  
Smoked beef carpaccio, scamorza cheese, arugula salad  
Duck foie gras, fig jelly, balsamic cream  
Beet hummus, crunchy vegetables, crispy tofu 

### Main courses

Canon of lamb, herb crust, vegetable fondant, red berry sauce  
Fillet of veal, beetroots and agria apples mousseline, crunchy vegetables  
Fillet of sea bream, broad bean risotto with parmesan,  
crushed sweet potatoes  
Chickpeas falafels, pepper ratatouille, basil jus 

### Cheese or desserts

Seasonal PDO Cheeses Duo  
Chocolate praline bombe  
Lychee and raspberry delight  
Chou pastry profiterole

Coffee or tea

### Drinks

Mouton Cadet (white wine)  
Bordeaux Agneau (red wine)  
(At your choice, ½ bottle per person)  
or one soft drink per person (25/33 cl)

Bottle of Evian or Badoit (1l) (for 2 people)

(Any supplementary order will be at additional cost)

*The number of covers each day is limited to ensure the freshness of our dishes unless a special request is made 72 hours in advance.*

Vegetarian 

\*115€