

EXCELLENCE

Aperitifs and nibbles

Glass of champagne (12.5 cl) or Crodino "Virgin Spritz"

Starters

Duck foie gras with strawberry stew
Veal tataki, jackfruit chutney with balsamic cream
Scallops with marinated avocado in olive oil
Beet hummus, crunchy vegetables, crispy tofu 🌱

Main courses

Châteaubriand (beef tenderloin), Darphin apple with truffle flavour
Quail fillet with pine nuts, carrot cream, black cherry sauce
Sea bass roll, pepper fondue, crustacean sauce
Chickpea falafel, pepper ratatouille, basil jus 🌱

TRIO OF SEASONAL AOP CHEESES

Desserts

Lime and sesame sapphire
Pistachio and orange blossom tart
Raspberry frosty macaroon

Coffee or tea

Drinks

Champagne Moët & Chandon
Mouton Cadet - Réserve Graves (white wine)
Crozes Hermitages - La Rollande (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 🌱

*155€