



MADAME BRASSERIE

MADAME MENU

Choose an option for the starter, the main dish and the dessert

STARTER

Maison Vérot pâté-en-croûte and two-carrot remoulade with citrus and Île-de-France honey vinaigrette

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Egg in a red wine sauce with organic green lentils from Michaud le Petit Jard

MAIN DISH

Free-range chicken with parsnip purée, roasted salsify and watercress

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Lightly-seared scallops with pan-fried chicory and citrus sauce

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Butternut squash risotto with pumpkin seeds, fennel and roasted ground hazelnuts

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Beef Bourguignon with potatoes and fondant carrots

DESSERT

Chocolate tart with praline

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Paris-Brest

DRINKS

Glass of Champagne Devaux

1/2 bottle of filtered water, still or sparkling - Castalie

Two glasses of wine :

Bordeaux - Graves AOP Château Pouyanne

Côtes du Roussillon - Bila Haut

Côtes de Provence AOP - Love by Léoube

Coffee or Tea : Grande Réserve Richard; Kusmi Tea Paris