

Aperitif

Glass of Castel Mouche (12.5 cl) or Crodino Virgin Spritz

Amuse-Bouches

Starter(s)

Semi-smoked salmon with dill, spicy mustard cream and pickles

Block of duck foie gras, golden apple and celery chutney

Fresh cockles, vegetable tartar, tangy vinaigrette

Butternut squash soup with hazelnuts and organic soft-boiled egg *

Main(s)

Duck breast, savory jus, roasted vegetables

Veal quasi, potato mousseline and jus

Butterfly prawns, spelt and Comté risotto

Roasted leek with carrot and cumin cream vegetables*

Cheese or dessert(s)

Cheese

Royal chocolate praline

Vanilla Entremet with candied apples

Blood orange and bergamot tartlet

Iced nougat, gingerbread cookie

Tea or Coffee

Drinks

AOC Bordeaux - Agneau Rouge

AOC Bordeaux - Mouton Cadet Blanc

(Choice of 1/2 bottle per person)

or a soft drink (25/33 cl) per person

A bottle of Evian or Badoit (1l) for two people

* Vegetarian