

## Aperitif

Appetizers

Glass of Champagne Moët & Chandon (125 ml)

## Starter(s)

Block of duck foie gras, golden apple and celery chutney  
& Just-snacked scallops, parsnip mousseline, lobster emulsion

## Main(s)

Sautéed veal fillet, roasted vegetables and gravy

## Dessert(s)

DESSERT FOR TWO CREATED BY OUR PASTRY CHEF

Coffee or tea

## Drinks

Champagne Moët & Chandon

or AOP Crozes Hermitage - "Petite Ruche", M. Chapoutier

or Chablis - «La Sereine», La Chablisienne , au choix, 1/2 bouteille par personne

(Choice of 1/2 bottle per person)

Or 1 soft drink (250/330 ml) per person

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