

Starter

Semi-cooked duck foie gras, financier with wild berries, floral vinegar reduction

or

Mozzarella di Buffala, tomato mishmash, foccacia with Mediterranean flavours,
basil chips

Main course

Yellow poultry supreme, Mediterranean gratin, simmered cherry tomatoes

or

Steamed fillet of sea bass, spelt cream, fresh herb condiment

or

Piece of beef, potato soufflé, caramelised onions, mashed peas, morel
mushroom sauce (+€10)

Cheese

Plate of aged cheeses (+8 €)

Desserts

Old-fashioned crème brûlée, lemon madeleine or Eiffel Tower by Paris Seine,
red fruit coulis