



BRASSERIE MENU

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

STARTER

Creamy soup of organic green lentils from Michaud le Petit Jard, cream cheese shortbread tartlet and dried duck breast

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Maison Vérot brioche-wrapped sausage with lamb's lettuce salad and Périgieux white wine and truffle sauce

MAIN DISH

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

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Beef Bourguignon with potatoes and fondant carrots

DESSERT

Fromage blanc cream with seasonal fruit, organic muesli and Île-de-France honey

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Roasted fig tart