

### **Choice of Starters**

- Velouté of Puy green lentils, duck foie gras and black truffle coulis
- King prawns in mild spices, celeriac remoulade and grapefruit with pomegranate seed vinaigrette
- Trout marinated in Manakara peppercorns, fromage blanc with herbs and a citrus fruit reduction
- Duck foie gras au naturel, quince and white balsamic vinegar marmalade served with toasted brioche

### **Choice of Main Courses**

- Cod steak and seasonal vegetables cooked in a shellfish bouillon
- Fillet of sea bream à la plancha, risotto-style spelt, sautéed Chinese artichoke and a beurre blanc sauce with violet mustard
- Roasted poultry supreme with herbs served in its own juices, salsify, grenaille potatoes and Parmesan shavings
- Tender beef steak with mashed potatoes, confit of onions, mushrooms and red wine sauce

### **Cheese or Choice of Desserts**

- Selection of mature cheeses
- Profiterole, vanilla ice cream and hot chocolate sauce
- Mont-blanc 'our way', candied chestnut chips and mandarin orange
- Crousti Eiffel with Guanaja chocolate, biscuit brownie and creamed Jivara chocolate
- Feuilleté with poached pears and light walnut crème

### **Choice of Drinks/Wine**

- Château La Pierrière - AOC Bordeaux (red wine)
- Bordeaux Kressmann Monopole - AOC Bordeaux (white wine)
- Les Celliers de Ramatuelle - AOP Côtes de Provence (rosé wine)
- Mineral water and coffee

*\*Example of menu, subject to modification*