



GRANDE DAME MENU

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

STARTER

Roasted langoustine with celeriac julienne, Armorican tomato sauce and fresh herbs

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Organic green lentil soup from Michaud le Petit Jard with scallops and French caviar

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Maison Vérot pâté-en-croûte and two-carrot remoulade with citrus and Île-de-France honey vinaigrette

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Fennel cream with watercress, Bavarian cream and crab

FIRST DISH

Maison Vérot savoury pie with meat jus

SECOND DISH

Roasted blue lobster with Champagne sabayon sauce and linguine in American tomato sauce

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Sea bass fillet, Dubarry cream of cauliflower soup, Grenobloise capers, lemon and butter sauce and baby spinach

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Veal blanquette with vegetables and a rice tuile crisp

DESSERT

Cheese from Maison Cantin: Comté PDO Grande Reserve and Saint-Nectaire Fermier PDO

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Roasted fig tart

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Rice pudding with salted butter caramel

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Mont-Blanc with chestnuts and blackcurrants

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Pear, chocolate, vanilla ice cream and an Arlette biscuit

MIGNARDISES

DRINKS

Glass of Champagne Devaux

1/2 bottle of filtered water, still or sparkling - Castalie

Three glasses of wine :

Bordeaux - St Emilion AOC Château Belle Assise Coureau

Bourgogne - Saint Véran AOC Domaine Innocenti

Côtes de Provence AOP - Love by Léoube

Coffee or Tea : Grande Réserve Richard; Kusmi Tea Paris