



GUSTAVE MENU

Dinner

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

STARTER

Maison Verot pâté-en-croûte with baby spinach and crunchy radishes

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White asparagus mimosa with watercress shoots and trout roe

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Spring turnip tartlet with caramelised onion confit and pickles

MAIN DISH

Lightly seared gilthead seabream with einkorn, carrot and orange jus, and pea pesto

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Veal fillet medallion, aubergine caviar with sesame cream and confit cherry tomatoes

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Gnocchi with Parisian-style blue lobster salpicon, finely diced vegetables and fresh basil

DESSERT

Lemon shortbread tartlet with a meringue-sorbet centre

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Strawberry and rhubarb Breton biscuit with sublime vanilla cream

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Viennese-style chocolate cream with cacao nib nougatine

DRINKS

Glass of Champagne Devaux

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

Two glasses of wine :

AOC Graves Château Pouyenne

AOP Côtes du Roussillon - Bila Haut

AOC Côtes-de-Provence - Love by Leoube

Coffee or Tea: Grande Réserve Richard; Kusmi Tea Paris

Excessive alcohol consumption is dangerous for your health. Please drink responsibly.