



GRANDE DAME MENU

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

STARTER

Pea cream with soft-boiled egg, cream cheese and blini with caviar

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

White asparagus mimosa with watercress shoots and trout roe

Spring turnip tartlet with caramelised onion confit and pickles

FIRST DISH

Maison Verot pie with pistachios and dandelion leaves

SECOND DISH

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

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

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

DESSERT

"Comté PDO Grande Reserve" and "Saint-Nectaire Fermier PDO" cheeses

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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

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Strawberry baba cake with light cream, Cognac and Grand-Marnier

MIGNARDISES

DRINKS

Glass of Champagne Devaux

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

Three glasses of wine :

AOC Saint-Emilion Château Belle Assise Coureau

AOC Saint-Véran Domaine Innocenti

AOC Côtes-de-Provence - Love by Léoube

Coffee or Tea : Grande Réserve Richard; Kusmi Tea Paris

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