



GUSTAVE MENU

Dinner

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

STARTER

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

MAIN 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

Roasted fig tart

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Rice pudding with salted butter caramel

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Mont-Blanc with chestnuts and blackcurrants

DRINKS

Glass of Champagne Devaux

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

Two glasses of wine :

Bordeaux - Graves AOP Château Pouyanne

Côtes du Roussillon - Bila Haut

Côtes de Provence AOP - Love by Leoube

Coffee or Tea: Grande Réserve Richard; Kusmi Tea Paris