

### **3 Course Menu (starter + main course + dessert)\***

#### **Starter at choice :**

Creamy carrot soup, ricotta with summer truffle, puffed kamut grains

Seasonal green vegetable salad, hazelnuts and tangy soy cream dressing

Soft-boiled egg, smoked salmon and vegetable macédoine with tarragon

Duck pâté en croûte with foie gras, served with a mustard seeds celery remoulade

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#### **Main course at choice :**

Casarecce pasta, cream of chorizo and green peas

Trout fillet à la plancha, Vendée's white beans and vegetables, Champagne sauce

Pulled duck confit, mashed potatoe with herbs and Parmesan cheese

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#### **Cheese or dessert at choice :**

Unpasteurised comté cheese, lamb's lettuce

Farmhouse white soft cheese served with strawberry compote

Camargue rice pudding with a praline sauce

Guanaja chocolate mousse with crispy praline

Pistachio custard cream with pistachio nougat

Seasonal fresh fruit salad

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#### **Drinks :**

1 glass of wine or beer or soft

Coffee

### **Child Menu (- 12 years old)\***

Hard-boiled egg "rooster" on a vegetable macédoine

Or

Tomato and mozzarella

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Roasted chicken breast and pasta with butter

Or

Pasta in tomato sauce

Or

Pasta in creamy mushroom sauce

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Guanaja chocolate mousse with crispy praline

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Soft drink

\* Example of menu, subject to modification