

MOULIN ROUGE: MISTINGUETT EVENING MENU

From 21 March 2020 to 15 October 2020

Pressed Vegetables from Nice Area Cooked with Lemon Thyme, Cherry Tomato Preserve, Basil Pistou Sauce

OR

Mixed Green and White Asparagus, Beef Cecina, Aged Balsamic Dressing

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Fillet of Sea Bream Pan Fried with Cumin, Tagine Style Vegetables, Fresh Coriander

OR

Roasted Farm Chicken Breast with Marjoram, Fricassee of Seasonal Vegetables, Preserve Lemon Juice

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Light Cream Cheese Sphere Filled with a Red Fruit Stewed, Finger Biscuit, Red Fruit Sauce

OR

Ariaga 45% Chocolate Tart with Roasted Almond, Salted Butter Caramel

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1/2 Bottle of Champagne