

M E N U D E T A I L S

Allergens

Aperitifs

- Kir

Starters

- Block of duck foie gras, toasted baguettine
- Shrimp, pineapple and cucumber tartare
 - Tomato and basil graspacho *

Mains

- Yellow chicken supreme, carrot fritters, spicy cocoa jus
- Hake steak, sautéed vegetables, green vegetable cream with sesame
 - Crozets in olive oil, summer vegetables *

Cheese or desserts

- Duo of cheeses

Desserts

- Paris Brest with pistachio
- Hazelnut chocolate delight
 - Iced yuzu soufflé *

Tea or Coffee

- Coffee or tea

Drinks

- (1 bottle for 2 guests)

- Rothschild Chardonnay - IGP Pays D'Oc
- Cabernet Sauvignon - IGP Pays D'Oc
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- 1 bottle of Evian or Badoit (75 cl) for 2 persons
- Or 1 soft drink (25/33 cl) for 1 person
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- (Any supplementary order will be at additional cost)

Children's

- Eggs en Cocotte
- Crispy chicken, gratin dauphinois
- Hazelnut chocolate delight
- 1 soft drink (25/33 cl) per person