DOUCE FRANCE

APERITIF
Kir (125 ml)

STARTERS
Block of duck foie gras, toasted French bread
Smoked beef salad
Crust pâté (pork), onion confit
Creamy pea soup with peppermint and fresh goat cheese

MAIN COURSES
Duck leg confit, beetroot and agria potato pancake
Skate, crushed potatoes, olive oil with thyme
Risotto of black rice, coriander and confit tomatoes

PDO CHEESES

DESSERTS
Exotic entremet
Bourdaloue pear tart in a glass
Choux pastry profiterole
Coffee or tea

SELECTION OF WINES
L’Oracle-Chardonnay - IGP Pays D’Oc
Lacustre-Pinot noir - IGP Pays D’Oc
(1 bottle for 2 guests)

1 bottle of Evian (750 ml) for 2 guests
Or 1 soft drink (330 ml) per guest
(Any additional requests will lead to an extra charge)

Ingredients available each day in limited quantities to ensure freshness, with the exception of special orders 72 hours in advance.

Vegetarian