

PRESTIGE

APPETIZERS AND APERITIF

Glass of Castel Mouche (125 ml)

STARTERS

Block of duck foie gras, toasted French bread
Salmon tartare, vegetable minestrone
Smoked beef salad
Crab meat and crushed avocado
Creamy pea soup with peppermint and fresh goat cheese 🌱

MAIN COURSES

Fillet of veal, parsley potato mousseline, veal gravy
Fillet of sea bream, carrot duet with basil, cardamom sauce
Pork fillet mignon, beetroot and *agria* potato pancake, chorizo cream
Pollack steak, wok vegetables, seaweed cream
Risotto of black rice, coriander and confit tomatoes 🌱

DUO OF SEASONAL PDO CHEESES

DESSERTS

Chocolate fondant and vanilla custard
Exotic entremet 🌱
Creamy strawberry & vanilla pastry
Chocolate-hazelnut tart with lime ganache
Iced nougat, gingerbread and candied fruit

Coffee or tea

SELECTION OF WINES

Mouton Cadet
Bordeaux Agneau
(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 🌱

