

Spring-Summer Menu

Dinner – 8.30 pm

Starters

choice of

Duck foie gras terrine served with cherry chutney and a toasted slice of farmhouse bread

Cassolette of spring escargots served with a cream of leek, fava bean and Paris mushroom sauce

Half-smoked salmon steak with fennel and peppered artichoke salad

Chilled crab served with avocado seasoned with Espelette pepper, green apples and celery

Main courses

choice of

Sea bass fillet poached in clam juice with green asparagus garnish and an olive oil and coriander sauce

Sautéed beef fillet served with truffle mashed potatoes, stuffed onion and aubergine caviar

Duck three ways with stewed vegetables

Veal rump roast with mixed vegetables and chanterelle mushrooms

Cheese

instead of dessert or for a €5 supplement

Cheese assortment of the day ripened by our master cheesemaker, Ferme d'Alexandre

Desserts

choice of

Apricots and peaches with pistachio crème Chiboust

Chocolate concerto with vanilla crème

Bostock with berries served with raspberry sorbet

Vacherin with pink Jordan almonds served with sautéed cherries

Desserts made by Maison Lenôtre

Étoile Service

Seating: rectangular tables (2–8 people). The position of your table will depend on availability.

Aperitif: Blanc de Blancs kir with cheese sticks. **Wine:** Pays d'Oc Chardonnay Viognier PGI*, PDO Corbières Domaine Georges Bertrand*. Mineral water and coffee

*1 bottle (75cl) for 4 people

MENU VALID APRIL 1. TO SEPTEMBER 30, 2016

MENUS ARE PROVIDED ON AN INDICATIVE BASIS AND ARE SUBJECT TO CHANGE