



GUSTAVE MENU

Dinner

Choose an option for the starter, the main dish and the dessert

STARTER

Maison Vérot pâté-en-croûte and two-carrot remoulade with mustard and Île-de-France honey vinaigrette

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Organic green lentil soup from Michaud le Petit Jard with blue lobster salpicon

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Shellfish Bavarian cream with crab, coral vinaigrette and fennel

MAIN DISH

Old fashioned veal chuck with crispy Camargue rice and spring carrots

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Sea bass fillet, Dubarry cream of cauliflower soup, Grenobloise caper, lemon and butter sauce and baby spinach

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Scallops with caviar butter, root vegetables and mashed potatoes

DESSERT

Bourdaloue shortbread tartlet with pear and lime

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Creamy vanilla rice pudding with salted caramel

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Winter Leaf dessert with meringue and chocolate mousse

DRINKS

Glass of Champagne Devaux

1/2 bottle of filtered water, still or sparkling - Castalie

Two glasses of wine :

AOC Graves Château Pouyanne

AOP Côtes du Roussillon - Bila Haut

AOC Côtes-de-Provence - Love by Leoube

Coffee or Tea: Grande Réserve Richard; Kusmi Tea Paris

Excessive alcohol consumption is dangerous for your health. Please drink responsibly.