



GRANDE DAME MENU

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

STARTER

Semi-cooked duck foie gras glazed with apple, served with tangy condiment and toasted bread

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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

FIRST DISH

Maison Verot savoury pie with Treviso salad and curly endives

SECOND 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

Cheese from Maison Cantin: Comté PDO Grande Reserve and Saint-Nectaire Fermier PDO

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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

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Baked Alaska with passion fruit and vanilla

MIGNARDISES

DRINKS

Glass of Champagne Devaux

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

Three glasses of wine :

AOC Saint-Emilion Château Belle Assise Coureau

AOC Saint-Véran Domaine Innocenti

AOC Côtes-de-Provence - Love by Léoûbe

Coffee or Tea : Grande Réserve Richard; Kusmi Tea Paris

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