



MADAME MENU

Lunch

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

STARTER

Entrée

White asparagus mimosa, watercress and raspberry vinaigrette

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Pea tartlet with fresh goat's cheese and mint



MAIN DISH

Plat

Lightly seared French octopus, seaweed butter and einkorn with confit lemon

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Free-range chicken fricassée with sweet and sour jus, roasted carrots and potato mousseline

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Creamy Camargue rice with Comté cheese, spring vegetables and rocket

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Pike quenelle with Nantua sauce and potatoes



DESSERT

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Cream dessert with chocolate and buckwheat popcorn

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Rhubarb and almonds like a strawberry shortcake





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DRINKS *boissons*

Glass of Champagne Devaux
Two glasses of wine
Bila-Haut de la Maison Chapoutier
Coteaux d'Aix en Provence BIO Love by Léoube Bordeaux
Graves AOP Château Pouyenne
1/2 bottle of filtered water, still or sparkling
Coffee or Tea

