



MADAME MENU

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

~

Poached egg in a red wine sauce with organic green lentils from Michaud le Petit Jard and lovage-flavoured oil

MAIN DISH

Confit free-range chicken with parsley-flavoured mashed potatoes, watercress and Poulette creamy mushroom sauce

~

Braised chicory and lightly seared scallops with orange, carrot and ginger sauce

~

Pulled braised bourguignonne-style beef with confit new potatoes and spring carrots

~

Creamy Camargue rice and butternut squash with Comté PDO cheese, pumpkin seeds and roasted ground hazelnuts

DESSERT

Chocolate shortbread tartlet with a fondant praline centre

~

Paris-Brest cake topped with crispy streusel

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.