



EXCELLENCE

APPETIZERS & APERITIF

Glass of *Moët & Chandon* Champagne (125 ml)

STARTERS

Duck foie gras, mango chutney and raisins
Lamb fillet mignon, cauliflower tabbouleh, herb pesto
Scottish salmon with basil focaccia
Open crab ravioli
Creamy pea soup with peppermint and fresh goat cheese 🌱

MAIN COURSES

Scallops, sweet potato risotto, seaweed cream
Cod steak, tomato tagliatelle, cardamom sauce
Fillet of beef, pea pudding, veal gravy
Seared duck breast, Anna potatoes, honey and lemon sauce
Risotto of black rice, coriander and confit tomatoes 🌱

TRIO OF SEASONAL PDO CHEESES

DESSERTS

Raspberry lychee sphere
Praline mille-feuille
Chocolate caramel and citrus delight
Lemon and basil tart
Fresh fruit with mint ice cream 🌱

Coffee or tea & «Martell» VSOP Cognac



SELECTION OF WINES

Mouton Cadet, Réserve Graves
Crozes Hermitages - La Rollande
(1 bottle for 2 guests)

1 bottle of Evian (750 ml) for 2 guests
Or 1 soft drink (330 ml) per guest

(Any additional requests will lead to an extra charge)

Ingredients available each day in limited quantities to ensure freshness, with the exception of special orders 72 hours in advance.

Vegetarian 🌱