



14 JULY DINNER

9.15 PM

Glass of Champagne and appetizers

STARTER

Foie gras with Sauternes, seasonal Chutney, baguettine with cereals

MAIN COURSE

Chicken fillet , truffle juice, vegetable mikado

CHEESE

Cheese platter (+8€)

DESSERT

Chocolate Coup de Foudre, red fruit coulis

DRINKS INCLUDED

1/2 bottle of mineral water
1/2 bottle of wine (white or red)

Non-contractual menu subject to change according to availability.