



DINNER - GUSTAVE MENU

STARTER

- Maison Vérot pâté en croûte, black truffle condiment and pickled vegetables
- Tartlet of fresh Père Fabre goat's cheese, beetroot and hazelnuts
- Butternut squash velouté, mushroom and chestnut ravioli

MAIN DISH

- Vol-au-vent, free-range chicken and sweetbread, mushrooms and truffle
- Lightly seared sea bass, buttered cabbage with preserved lemons, Noilly Prat sauce, cockles and samphire
- Free range corn-fed chicken breast, butternut squash cannelloni, orange jus

DESSERT

- Rich dark chocolate mousse, chocolate fondant sponge and cocoa streusel
- Vegetal fondant Camargue rice with vanilla, pears stewed and chestnuts
- Poire Belle-Hélène (Pear), vanilla ice cream and chocolate sauce

