



DINNER - GRANDE DAME 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
- Blue lobster, cauliflower couscous and grapefruit, French caviar vinaigrette

DISH 1

- Vol-au-vent, free-range chicken and sweetbread, mushrooms and truffle

DISH 2

- 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
- Scallops, celeriac mousseline and black truffle condiment

DESSERT

- Ferme de la Tremblaye Brie
- Rich dark chocolate mousse, chocolate fondant sponge and cocoa streusel Vegetal fondant
- Camargue rice with vanilla, pears stewed and chestnuts
- Baba with Napoléon liqueur, hazelnut-infused cream
- Poire Belle-Hélène (Pear), vanilla ice cream and chocolate sauce

PETITS FOURS

