

STARTER

Beautiful combination of foie gras and poultry,
méli-mélo of seasonal vegetables

CHOICE OF MAIN COURSE

Fillet of beef, darphin apple, wine sauce

or

Back of sea bream, creamy polenta, carrot méli-mélo

or

Grenadin of veal with morels, sweet potato mousseline

or

Small cassalette of vegetables of the moment,
polenta with Italian flavours 

CHEESE

Plate of mature cheeses (Brie de Meaux, Comté)

Optional (+8€)

DESSERT

Stone 3 chocolates, praline cream

