

CHOICE OF STARTER

Foie gras from the harvest, apple chutney with spices

or

Half-cooked salmon gravelax, creamy Jerusalem artichoke,
chestnuts with buckwheat

or

Maki of scallops, passion vinaigrette, Chiogga pickles

or

Fine tart of candied vegetables, coriander coulis Horseradish 

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€)

CHOICE OF DESSERT

Montblanc, Bourbon vanilla cream

or

Stone 3 chocolates, praline cream

or

Pavlova from our islands 