MADAME BRASSERIE

LUNCH - BRASSERIE MENU

STARTER

- Roasted baby leeks, herb oil and orange vinaigrette
- Maison Vérot terrine, mustard and Ile de France honey

MAIN DISH

- Tender Monts de Cantal pork belly, Ile de France Beluga lentils, carrots and celery
- Cannelloni, butternut squash and spinach

DESSERT

- Creamy whipped fromage blanc, seasonal fruits and organic honey granola, with chestnut cream
- Buckwheat crumble with apple and pear confit, crème fraîche and salted caramel