



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 grilled sea bass, cauliflower and grilled hazelnuts, Noilly Prat sauce with cockles and samphire
- Free-range corn-fed chicken breast, celery mousseline with truffle, orange juice
- Veal pavé steak, butternut squash cannelloni, veal jus

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
- Rum and raisin baba, hazelnut infused cream
- Roasted apple, crème fraîche, caramel ice cream and buckwheat crumble

PETITS FOURS

