



DINNER - GUSTAVE MENU

STARTER

- Medium-rare veal medallion served cold, crisp toast with olive, anchovies and capers
- Lightly-seared Niçoise-style tuna
- White asparagus, hazelnuts and mousseline sauce with French caviar

MAIN DISH

- Vol-au-vent, farmhouse chicken, morel mushrooms, asparagus and truffle
- Truffled traditional chicken fricassee and crispy rice with Comté cheese
- Meunière-style sole fillet with roasted green asparagus and toasted buckwheat sauce

DESSERT

- Madame Brasserie lemon meringue tartlet
- Coffee profiterole with gianduja sauce
- Chocolate liégeois with whipped cream

