

Set Price Menu at 120 €

Available from Monday lunch to Friday lunch, minimum of 12 guests

Establish the same menu for all

Aperitif

*Champagne and fruit juices, Toasts
Alcohol assortment*

Menu

*Marinade of savage salmon, lemon preserve and basil
or
Preserved poultry with foie gras, jelly of truffle juice*

*Shoulder of milk lamb in oriental style, vegetables from the south
or
Cod cooked in two ways, saffron and lemon carrots*

*Mascarpone cream with raspberries
or
Milk chocolate marquise, strong coffee emulsion*

Coffee and sweets

Drinks

Mineral waters

White wine

*Pinot Blanc d'Alsace Pfaffenheim 2003
Or
Macon chardonnay 2005*

Red Wines

*Anjou Baudouin 2003
Or
Cotes du Rhône 2006 - château St cosme
(wine : ½ bottle per personn)*

Set Price Menu at 160 €

Available from Monday lunch to Saturday dinner, minimum of 12 guests

Establish the same menu for all

Aperitif

Champagne, divers alcools, jus de fruits
Canapés chauds et froids

Menu

Dublin bay prawn with vegetables barigoule and marjoram
or
Duck foie gras preserved with figs, spicy chutney

Gilt-head royal with red pepper and sweet potatoes, ginger bread sauce
or
Tenderloin of veal « financière », truffled mashed potatoes

Three fine cheeses, fig-balsamic chutney

Fine apple tart, Tahiti vanilla ice cream
or
Chocolate dome and meringue, tonka nuts

Coffee and sweets

Drinks

Mineral waters

Vin Blanc

Pouilly fumé 2002 – Domaine Laporte
or
Chablis « Fourchaume » 1^{er} Cru 2005

Vin Rouge

Saint Joseph 2003- Marsanne
or
Château Fombrauge 1985-St emilion

(wine : ½ bottle per person)

Set Price Menu at 200 €

Available from Monday lunch to Saturday dinner, minimum of 12 guests

Establish the same menu for all

Aperitif *Champagne, divers alcools, jus de fruits*
Canapés chauds et froids

Menu *lobster dress in green, coral black and red sauce*
or
Artichoke and foie gras millefeuille, truffle sauce

Young turbot with herbs, extra virgin olive oil
or
Back John dory with nuts, chicory braised with apples

Fillet of beef « Rossini », crispy potatoes
or
Lamb in Riviera way, tender potatoes with apricots

Three fine cheeses, fig-balsamic chutney

Wild strawberries in melba way
or
Chocolate grand cru with praline in crispy puff pastry, candied orange sauce

Coffee and sweets

Drinks *Mineral waters*

Vin Blanc *St Joseph « les granits » 2002*
or
Chablis grand cru Moutonne 1998

Vin Rouge *Château Lafont Rochet 1988*
or
Monthélie 1999 – Joseph Drouhin

(wine : ½ bottle per person)