



PRESTIGE

APPETIZERS AND APERITIF

Glass of Castel Mouche (125 ml)

STARTERS

Block of duck foie gras, toasted French bread

Salmon tartare, vegetable minestrone

Smoked beef salad

Crab meat and crushed avocado

Creamy pea soup with peppermint and fresh goat cheese 

MAIN COURSES

Fillet of veal, parsley potato mousseline, veal gravy

Fillet of sea bream, carrot duet with basil, cardamom sauce

Pork fillet mignon, beetroot and *agria* potato pancake, chorizo cream

Pollack steak, wok vegetables, seaweed cream

Risotto of black rice, coriander and confit tomatoes 

DUO OF SEASONAL PDO CHEESES

DESSERTS

Exotic entremet 

Bourdaloue pear tart in a glass

Chocolate caramel and citrus delight

Lemon and basil tart

Choux pastry profiterole

Coffee or tea

SELECTION OF WINES

Mouton Cadet

Bordeaux 'Agneau'

(1 bottle for 2 guests)

1 bottle of Evian (750 ml) for 2 guests

Or 1 soft drink (330 ml) per guest

(Any additional requests will lead to an extra charge)

Ingredients available each day in limited quantities to ensure freshness, with the exception of special orders 72 hours in advance





Vegetarian 

