

Tradition & innovation tantalize your tastebuds

Pre-dinner drink:

Selection of aperitifs : from 6€ to 24€
(invoicing based on consumption)

Fruit juice by the glass : 8€
Carafe of fruit juice : 25€

Champagne R.Renaudin Cuvée Cazaudehore:
76€ the bottle of 75cl - 13€ by the glass

Classic Open Bar - 22€ per person

length 45 minutes

with our selection of aperitifs and canapés

Campari - Porto Blanc - Porto Rouge - Muscat -
Whisky - Martini Rouge - Martini Blanc - Xérès -
Pinot des Charentes - Salers

Champagne Open Bar - 35€ per person

length 45 minutes

with our selection of aperitifs and canapés

Champagne Renaudin Cuvée Cazaudehore
Campari - Porto Blanc - Porto Rouge - Muscat -
Whisky - Martini Rouge - Martini Blanc - Xérès -
Pinot des Charentes - Salers



Menu for Young Gourmets until 12 y.o. - 25€ per person

Home made smoked salmon
Or Tomato salad

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Lamb chop, sautéed potatoes
or Fish of the day, mashed potatoes

*

Home made sorbet or Chocolate cake

Desserts to share

no extras

Royal chocolat, custard anglaise
Chocolate millefeuille
Strawberry cream cake

Tulips of home made ice creams and sorbets,
fruit brunoise (maximum 80 people)

Our menus :

Smoked Salmon:
as a cannelloni, galangal cauliflower jelly

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Duck breast:
sautéed vegetables with Thai basil,
garlic & ginger rice crepe

•
Gorgonzola pressed with celeriac,
salad of celery stick

•
Pear millefeuille with chocolate sauce

•
Croix de Saint Privat, cuvée du Pape Laurent
Garance, Côte du Roussillon
Still & sparkling water, Coffee

€79 per person

Daurade:
as a tartare with wakame and candied lemon

•
Monkfish :
poached in a consommé of Jerusalem artichokes,
black chanterelles in raviole

•
Selection of cheese from Burgundy
& prepared crottin de chavignol

•
Coconut dacquoise,
pineapple cream, passion mango coulis

•
Sancerre « Château de Maimbray » Roblin
Château de Greysac, Médoc
Still & sparkling water, Coffee

€99 per person

Girolles, Topinambours & Foie Gras:
as a terrine in Jerusalem artichoke jelly

•
Haddock:
in ravioli, cream with bergamot

•
Lamb:
pan fried fillet and its "caillette",
garlic mousseline, carrot croustilles

•
Selection of matured cheeses, mesclun salad

•
Charlotte with chestnuts,
almond and chocolate heart, custard sauce

•
Pouilly Fumé, Emmanuelle Mellot
Chinon, Les Pensées de Pallus
Still & sparkling water, Coffee

€119 per person

The Bar:
as a carpaccio, radishes flavored with wasabi

•
Saint-Jacques:
sautéed, cream of avocado & lentils with ginger

•
Pigeon :
pan-fried breast, candied crispy legs,
red beet mousseline

•
Cheeses from Normandy & Camembert surprise

•
Dark chocolate millefeuille
custard with matcha tea

•
Saint-Romain Sous la Velle, Fabien Coche-Bouillot
Château La Tour de By Médoc Cru Bourgeois
Still & sparkling water, Coffee

€139 per person

For cheese and truffles lovers (10€ extra per person):
Saint-Félicien with truffles and black olives, croutons with white truffle oil