

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:
75€ 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

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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 :

The Squid

stuffed, cuttlefish ink risotto,
bavaroise with parsley

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The Beef

Galician blond as a cannelloni,
vegetables candied as a pot-au-feu

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Goat cheese with curry in a puff pastry

•

Pear millefeuille

*Food & wine pairing by our sommelier
Still & sparkling water, Coffee*

€79 per person

The Foie Gras

half-cooked with smoked eel,
cream of cauliflower, smoked foie gras mousse

•

The Saint-Jacques

panfried, cream soup of Jerusalem artichokes
with combawa

•

Selection of cheese from Burgundy
& prepared crottin de chavignol

•

Black Forest gâteau,
sour cherries seared with thyme

*Food & wine pairing by our sommelier
Still & sparkling water, Coffee*

€99 per person

The Monkfish

smoked in a horseradish crust

•

The veal

filet mignon roasted and rolled with chanterelles,
salsify spaghetti with truffle flavored cream,
foie gras croutons

•

Selection of matured cheeses, mesclun salad

•

Almond and hazelnut macaroon,
praline cream and winter fruits

*Food & wine pairing by our sommelier
Still & sparkling water, Coffee*

€119 per person

The Langoustines

cooked & raw as tartare, risotto cream

•

The Lamprey

pressed "à la Bordelaise", cabbage of Pontoise

•

The Norman Beef

panfried, dumpling with foie gras,
celery mousseline

•

Cheeses from Normandy
& Camembert surprise

•

Chocolate Royal,
custard

*Food & wine pairing by our sommelier
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