

Tradition & innovation tantalize your tastebuds

Pre-dinner drink:

Aperitifs : from 6€ to 24€ (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 ; fruit juices & water

Champagne Open Bar – 35€ per person

length 45 minutes

Classic Open Bar &
Champagne Renaudin Cuvée Cazaudehore

Wine & Champagne Open Bar – 45€ per person

length 45 minutes

Selection of red & white wines, fruit juices & water,
Champagne Renaudin Cuvée Cazaudehore



Menu for Young Gourmets until 12 y.o. – 29€ per person

Home made smoked salmon
Or Tomato salad

•
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 :

The Salmon
as a tartare with sorrel

•

The Duck
breast rolled with olives & Bayonne,
basil juice

•

Goat cheese with curry in a puff pastry

•

Macaroon,
violet, raspberries & blueberries

Wine & Food pairing by our sommelier
Still & sparkling water, Coffee

€79 per person

The Artichoke
beans, peas & Cecina

•

The Monkfish
in medallion, spring vegetables with Thai basil,
white asparagus with Colonnata bacon,
Banyuls sauce

•

Selection of cheese from Burgundy
& prepared crottin de chavignol

•

Red berries millefeuille

Wine & Food pairing by our sommelier
Still & sparkling water, Coffee

€99 per person

The Foie gras
half-cooked, marbled with smoked lamprey

•

The Young Pigeon
stuffed with foie gras, peas

•

Selection of matured cheeses from Ferme
Saint Suzanne, mesclun

•

Cocoa & hazelnut dacquoise,
chocolate mousse

Wine & Food pairing by our sommelier
Still & sparkling water, Coffee

€119 per person

The Veal
as a tartare, beetroot rose,
smoked peas with sage

•

The Lobster
in ravioli, grilled shiitakes with peanuts

•

The Beef
pan fillet, black truffle,
artichokes & green asparagus in vol-au-vent

•

Cheeses from Normandy & Camembert surprise,
Mesclun

•

Strawberries cream cake

Wine & Food 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