

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

Royal chocolat, custard anglaise
Chocolate millefeuille
Strawberry cream cake
Tulips of home-made ice creams and sorbets,
Fruit brunoise (maximum 80 people)

extra of 8 € per person as part of a Menu, 15 € per person for a A la carte choice



**ASSOCIATION
FRANÇAISE
DES MAÎTRES
RESTAURATEURS**

*Being "Maître Restaurateur" is to propose a locally developed cuisine by a team of professionals with a basis of raw products of high quality.
This title subject to an audit of control, has been awarded to Philippe Cazaudehore on April 2009 and renewed in May 2013.*

OUR MENUS :

THE SEA BREAM

as a tartare, buckwheat dough,
watercress with sesame, bavarian wasabi

THE LAMB

candied, soft bread with sweet garlic,
borlotti beans with olives

THE CHEESE

goat cheese with curry in a puff pastry

THE CHOCOLATE

millefeuille, matcha tea

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

€79 per person

THE MONKFISH

smoked, Bavarian horseradish

THE SAINT-JACQUES

pan fried, truffle oil, cauliflower muslin,
sweet and sour crunchy vegetables,
sautéed rice & candied shallots,

THE CHEESE

selection of cheese from Burgundy
& prepared crottin de chavignol

THE PEAR

millefeuille

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

€99 per person

THE LOBSTER

cannelloni, watercress juice, fish eggs

THE DUCK

minced breast, escalope of foie gras,
crust with confit, poached egg

THE CHEESE

selection of matured cheeses from Ferme
Saint Suzanne, mesclun

THE MANGO

vacherin passion, exotic fruits

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

€119 per person

THE DUCK

foie gras millefeuille, artichokes,
almond milk

THE RAY

smoked with sage, Beijing beetroot juice,
beetroot, wood ear mushroom,

THE VEAL

pan fried, soy cake with ginger,
eryngii mushrooms, pear with spicy broth

THE CHEESE

cheeses from Normandy & Camembert
surprise

THE CHOCOLATE

Royal chocolate

*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