

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
sorbet,

Fruit brunoise (maximum 80 people)

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

OUR MENUS :

PEAS

velouté, bacon emulsion,
bites of foie gras

SEABREAM

yellow carrot mousseline
with honey & lemon,
sweet and sour vegetables with spices

CHEESE

goat cheese with curry in haddock jelly

MANGO

vacherin, exotic coulis

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

€79 per person

MACKEREL

marinated and grilled under the flame,
fennel mousseline

LAMB

fillet in Nori dress,
potato pulp with tarragon
& dried sea bream

THE CHEESE

selection of cheese from Burgundy

DACQUOISE

pear, almond & praline

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

€99 per person

FOIE GRAS

sphere with duck gizzards,
artichoke mousseline & tempura

LAMPREY

smoked, in cannelloni,
peas & olive oil mousseline

CHEESE

squeezed gorgonzola,
celery & blond grapes with spices

APPLE

mille-feuille with salted butter caramel

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

€119 per person

QUAIL

broad bean & basil terrine

PRAWN

sautéed with galangal,
beetroot rice pancake

BEEF

roast fillet with morels,
white asparagus, old Mimolette spätzle

CHEESE

cheeses from Normandy
& Camembert surprise

CHOCOLATE

fondant with morello cherry heart,
nougatine praline

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

€139 per person