

# *Menu Classique*

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## *Appetizer*

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*Scallops with Spinach, Cream of Cauliflower in the Curry*

*or*

*Confit of Foie gras , with green Pepper*

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*Red mullet Fillets with Fennel and red Peppers, Shells in Manzanilla Juice*

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*Roasted Mallard Duck with Berries,*

*braised Leg with Loire Wine, Fruits and vegetables*

*or*

*Quasi of Veal with Mushrooms Cream, Pumpkin and Turnip*

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*Chocolate Marquise with Raspberry Sorbet*

*or*

*Rothschild Soufflé with Vanilla Ice Cream*

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## *Petits Fours*

76 € (TVA 7 % et service compris)

# *Menu Prestige*

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## *Appetizer*

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*Crab Cannelloni with Avocado in subtle Yuzu Jelly*

*or*

*Confit and grilled Foie gras with Figs and Xeres vinegar jelly*

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*John-Dory, Cream of red Onions*

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*Grilled Lobster on Roe-thickened Risotto*

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*Young wild Boar with juniper berries, braised lettuce with smoked bacon and Chestnuts*

*or*

*Calf sweetbreads pan-fried in a Matignon of Vegetables with black Truffles*

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*Goat Cheeses and Crunchy Biscuit*

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*"Tainori" Chocolate tart with salted Caramel*

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*Petits- Fours*

125 € (TVA 7 % and Service included)