

**Menu "Etoile"\*:**

Blanc de Blancs kir with cheese sticks

**Starter at choice:**

Duck foie gras served with a kumquat and apricot chutney

Scallops with fondant leeks and a truffle-flavoured bouillon

Cream of cauliflower soup, marinated prawns and lobster gelée

Burgundy snails served with a turmeric and onion compote and button mushrooms

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**Main course at choice:**

Beef Tournedos Rossini, truffle mashed potatoes and confit of pumpkin

Veal rump with a matignon of vegetables and green cabbage with tarragon, served with veal stock sauce

Sea bass with caviar butter, served with wilted spinach and beluga lentils

Citrus-flavoured duck breast with spiced sweet potato mash

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**Cheese:**

Cheese assortment of the day ripened by our master cheesemaker, Ferme d'Alexandre

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**Dessert at choice:**

Lemon tart

Volute with two kinds of chocolate

Blackcurrant-hazelnut vacherin cak

Apple, pear and caramel gratin

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**Drinks:**

1 bottle of wine for 4 persons:

Pays d'Oc Chardonnay Viognier, AOP Corbières Domaine Georges Bertrand

Mineral water

Coffee

Our desserts are made by Maison Lenôtre

The dessert must be chosen at the start of the meal

\* Example of menu, subject to modification