

**Menu\*:**

Trout marinated in Manakara peppercorns, fromage blanc with herbs and a citrus fruit reduction

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Roasted poultry supreme, mashed potatoes with jerusalem artichoke and a truffle oil emulsion

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Crousti Eiffel with praline chocolate, custard cream sauce

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1/3 bottle of wine at choice:

Château de Lagorce - AOC Bordeaux (Rouge)

Château Tariquet - IGP Côtes de Gascogne (Blanc)

Les Celliers de Ramatuelle - AOP Côtes de Provence (Rosé)

Mineral water & coffee

**Child menu (-12 years old)\***

King prawns in mild spices, celeriac remoulade and grapefruit with pomegranate seed vinaigrette

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Sautéed cod steak and herb mashed potatoes

or

Roasted poultry supreme and herb mashed potatoes

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Tour Eiffel with chocolate and a praline custard sauce

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Soft drink

**\* Example of menu, subject to modification**