



## PRESTIGE

99 €

### APPETIZERS AND APERITIF

Glass of Castel Mouche (125 ml)


### STARTERS

Block of duck foie gras, toasted French bread

Salmon tartare, vegetable minestrone

Smoked beef salad

Crab meat and crushed avocado

Creamy pea soup with peppermint and fresh goat cheese 

### MAIN COURSES

Fillet of veal, parsley potato mousseline, veal gravy

Fillet of sea bream, carrot duet with basil, cardamom sauce

Pork fillet mignon, beetroot and *agri*a potato pancake, chorizo cream

Pollack steak, wok vegetables, seaweed cream

Risotto of black rice, coriander and confit tomatoes 

### DUO OF SEASONAL PDO CHEESES

### DESSERTS

Exotic entremet 

Bourdaloue pear tart in a glass

Chocolate caramel and citrus delight

Lemon and basil tart

Choux pastry profiterole

Coffee or tea

### SELECTION OF WINES

Mouton Cadet

Bordeaux 'Agneau'

(1 bottle for 2 guests)

1 bottle of Evian (750 ml) for 2 guests

Or 1 soft drink (330 ml) per guest

(Any additional requests will lead to an extra charge)

*Ingredients available each day in limited quantities to ensure freshness, with the exception of special orders 72 hours in advance*

 Vegetarian



## **KID'S MENU**

37€

### **STARTER**

Crispy chicken skewer

### **MAIN COURSE**

Poultry paupiette, parsley potato mousseline, veal gravy

### **DESSERT**

Choux pastry profiterole

### **SOFT DRINK**

(Any additional requests will lead to an extra charge)

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