



Group Menu

Only for lunch

85 € All taxes included

Meagre fish carpaccio with passion fruit,
avocado and herbs

or

Duck Foie Gras ravioli,
chestnut soup and smoked duck breast

Lemon Sole to the plancha,
chervil and carmine, citrus butter

or

Pig fillet sautéed,
black pudding pressed and sweet potato,
Colombo spices sauce

Mandarin iced dessert,
Kalamansi lemon cream, ivory crisp

or

Dark chocolate cake,
heart praline and vanilla ice cream

One bottle of wine for 3 people
Bottles of water and coffee included



Group Menu

150 € All taxes included (24 persons maximum)

Champagne Duval-Leroy

Appetizer defined by the Chef's inspiration

Steamed Prawns,

cauliflower foam and Granny Smith apples, pine nuts

or

Duck Foie Gras in coca jelly,

candied foam and Granny Smith apples, pine nuts

Monkfish cheeks marinated in saffron and chorizo,

black rice and white squid, aroma paëlla

or

The Veal from Corrèze in two cookings,

the sweetbread sautéed and the quasi roasted,
stew vegetables and mushrooms mash

Tangerine-grapefruit macaron,

chinese pomelos crumbled

or

Hemisphère-crisp melting chocolate,

salted butter caramel and meringues chips

One bottle of white wine for 3 people

One bottle of red wine for 3 people

Bottle of Water / Coffee included.



Group Menu

200 € All taxes included (24 persons maximum)

Champagne Duval-Leroy

Appetizer defined by the Chef's inspiration

Scollps carpaccio marinated clementine,
radish red meat and tetragone

or

Duck Foie Gras in coca jelly,
candied foam and Granny Smith apples, pine nuts

Turbot to the plancha,
solen knives in marinière, héliantis foam of cédrat lemon

Wild Duck cooked on the chest,
ratte potatoes foam with candied garlic,
Brussels sprouts

Exotic fruit steamed in luted casserole,
Pina Colada infusion and coconut sorbet

or

Tatin with caramelized apples and cranberry,
marmalade and apple-pear sorbet

One bottle of white wine for 3 people
One bottle of red wine for 3 people
Bottle of Water / Coffee included.