



GRANDE DAME MENU

Choose an option for the starter, the main dish and the dessert

STARTER

Saffron-infused tomato with smoked cream and French Baeri caviar

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Cream of artichokes with blue lobster, Barigoule jus and fried onions

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Maison Lenôtre "Pâté en croûte" and melon pickles

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Niçoise-style tartlet with curry condiment

FIRST DISH

Maison Lenôtre French pie, green bean salad with shallots and a rich jus

SECOND DISH

Seared Sea bream with aioli, steamed vegetables and new potatoes

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Farm poultry with mashed potatoes, Swiss chard, zucchini and summer truffle

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Slow-cooked veal chuck Marengo with creamy corn and mushrooms

DESSERT

Selection of PDO cheeses (unpasteurised):
fruity Comté, Sainte-Maure-de-Touraine, farmhouse Saint-Nectaire

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Raspberry pavlova with vanilla bavarois

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Vanilla cream pot with Melba-style peach and redcurrant

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Shortbread almond tartlet with lemon-mint curd and meringue

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Grand cru dark chocolate fondant cake with vanilla custard cream sauce

MIGNARDISES

DRINKS

Glass of Champagne Devaux

1/2 bottle of filtered water, still or sparkling - Castalie

Three glasses of wine :

AOC Pessac-Léognan Chateau Haut-Vignon

AOC Saint-Véran Domaine Innocenti

AOC Côtes-de-Provence - Love by Léoube

Coffee or Tea : Grande Réserve Richard; Kusmi Tea Paris

Excessive alcohol consumption is dangerous for your health. Please drink responsibly.