



## GUSTAVE MENU

Dinner

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

### STARTER

Maison Lenôtre pâté-en-croûte, red chicory leaves with mustard, hazelnuts and parsley

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Cream of red kuri squash, duck foie gras, chestnuts and spring onion greens

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Smoked trout on a celeriac and apple remoulade with trout roe

### MAIN DISH

Scallop moelleux with leek fondue, nutmeg and butternut squash

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Veal breast glazed in jus, crispy Camargue rice, salsify and spring carrots

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Creamy Camargue rice with Comté cheese, stem broccoli and seasonal Île-de-France mushrooms

### DESSERT

Green apple shortbread tartlet with shiso flower white ganache

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Viennese-style chocolate cream with cacao nib nougatine

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Floating island with black berries, blackcurrant gel and custard sauce with Ferme des Clos honey

### DRINKS

Glass of Champagne Devaux

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

Two glasses of wine :

AOC Graves Château Pouyanne

AOP Côtes du Roussillon - Bila Haut

AOC Côtes-de-Provence - Love by Leoube

Coffee or Tea: Grande Réserve Richard; Kusmi Tea Paris