



MADAME BRASSERIE

GRANDE DAME MENU

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

STARTER

Entrée

Blue lobster with celeriac and green apple remoulade

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Pea tartlet with fresh goat's cheese and mint

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White asparagus mimosa, watercress and French caviar

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Pâté-en-croûte with pickled mustard seeds, and Meaux mustard and honey vinaigrette



FIRST DISH

Plat 1

Maison Vérot savoury pie with meat jus



SECOND DISH

Plat 2

Free-range chicken fricassée with sweet and sour jus, roasted carrots and potato mousseline

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Monkfish medallions with lobster bisque and einkorn with confit lemon

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Leg of lamb with spring vegetables and Bordelaise sauce



DESSERT

Dessert

Blackcurrant and verbena Vacherin cake

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Cream dessert with chocolate and buckwheat popcorn

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Rhubarb and almonds like a strawberry shortcake

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Baba soaked in Chartreuse liqueur syrup with vanilla cream



MIGNARDISES



DRINKS *boissons*

Glass of Champagne Devaux
Two glasses of wine
Bila-Haut de la Maison Chapoutier
Coteaux d'Aix en Provence BIO Love by Léoube Bordeaux
Graves AOP Château Pouyanne
1/2 bottle of filtered water, still or sparkling
Coffee or Tea

