



GRANDE DAME MENU

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

STARTER

Chilled cream of carrot, ginger and turmeric soup with cockles from Brittany in cream

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Maison Verot pâté-en-croûte with baby spinach and crunchy radishes

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Éclimont smoked trout with savoury fresh cheese blancmange and mixed baby greens

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Semi-confit tomato tartlet with chopped fresh tomatoes and Saint-Antoine triple cream cheese

FIRST DISH

Maison Verot pie with pistachios and dandelion leaves

SECOND DISH

Lightly seared gilthead seabream with einkorn, carrot and orange jus, and pea pesto

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Veal fillet medallion, aubergine caviar with sesame cream and confit cherry tomatoes

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Gnocchi with Parisian-style blue lobster salpicon, finely diced vegetables and fresh basil

DESSERT

"Comté PDO Grande Reserve" and "Saint-Nectaire Fermier PDO" cheeses

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Lemon shortbread tartlet with a meringue-sorbet centre

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Apple and fig Breton biscuit with vanilla-flavoured mascarpone whipped cream

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Viennese-style chocolate cream with cacao nib nougatine

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Baba cake with red fruit, light cream and Ratafia de Champagne liqueur

MIGNARDISES

DRINKS

Glass of Champagne Devaux

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

Three glasses of wine :

AOC Saint-Emilion Château Belle Assise Coureau

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.