



## GUSTAVE MENU

Dinner

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

### STARTER

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

### MAIN 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

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

### DRINKS

Glass of Champagne Devaux

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

Two glasses of wine :

AOC Graves Château Pouyane

AOP Côtes du Roussillon - Bila Haut

AOC Côtes-de-Provence - Love by Leoube

Coffee or Tea: Grande Réserve Richard; Kusmi Tea Paris

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