



MADAME MENU

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

STARTER

Heritage beetroot tartlet, Bleu de Gex cheese and pear confit

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Parisian-style pressed veal, gherkin jam and ravigote sauce

MAIN DISH

Creamy Camargue rice, red kuri squash and toasted pine nuts

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Royal sea bream bourride with aioli, baby potatoes and root vegetables

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Farm-raised chicken stuffed with mushrooms, parsley mashed potatoes, cream sauce and watercress

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Traditional grandmother-style beef and carrots

DESSERT

Crème brûlée-style tartlet

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Dark grand cru chocolate fondant with vanilla custard

DRINKS

Glass of Devaux Champagne or soft drink

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

Two glasses of red, white or rosé wine :

AOP Médoc Château Lalande Villeneuve

Vin de France - Duo des Mers Sauvignon Viognier

AOC Côtes-de-Provence - Love by Leoube

Coffee or Tea : Grande Réserve Richard; Kusmi Tea Paris