



MADAME MENU

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

STARTER

White asparagus mimosa with watercress shoots and trout roe

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Spring turnip tartlet with caramelised onion confit and pickles

MAIN DISH

Leg of lamb slow-cooked for 7 hours, artichoke purée with Bourbon vanilla, pearl jus

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

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Free-range chicken and cider fricassée with crimini mushrooms, new potatoes and smoked bacon

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Madame Brasserie mini elbow macaroni pasta with Île-de-France ham, creamy Poulette sauce and Comté PDO cheese

DESSERT

Viennese-style chocolate cream with cacao nib nougatine

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Strawberry and rhubarb Breton biscuit with sublime vanilla cream

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.