



MADAME MENU

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

STARTER

Smoked trout on a celeriac and apple remoulade with trout roe

~

Cream of red kuri squash, soft-boiled egg, chestnuts and spring onion greens

MAIN DISH

Corsican corvina cooked on its skin with navy beans in bouillabaisse jus

~

Confit beef chuck eye steak with pepper sauce, root vegetables and young leek

~

Stuffed free-range chicken with Île-de-France new potatoes, honey, confit apricots, sage and rosemary

~

Creamy Camargue rice with Comté cheese, broccolini and seasonal Île-de-France mushrooms

DESSERT

Viennese-style chocolate cream with cacao nib nougatine

~

Floating island with black berries, blackcurrant gel and custard sauce with Ferme des Clos honey

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.