



MENU GUSTAVE

Dîner

STARTER

Cream of artichokes, Barigoule jus, fried onions and tapenade

~

Niçoise-style tartlet with curry condiment

~

Maison Lenôtre "Pâté en croûte" and melon pickles

MAIN DISH

Einkorn risotto with turmeric, creamy tomato sauce, fennel and parmesan cheese

~

Seared Sea bream with aioli, steamed vegetables and new potatoes

~

Slow-cooked veal chuck Marengo with creamy corn and mushrooms

DESSERT

Vanilla cream pot with Melba-style peach and redcurrant

~

Shortbread almond tartlet with lemon-mint curd and meringue

~

Grand cru dark chocolate fondant cake with vanilla custard cream sauce