

## TASTING MENU

Tasting menu available only for complete tables.



### SALADE VERTE AUX POIRE DU VILLAGE

Field greens with roasted pears, almonds and goat cheese

—



### BOUILLABAISSÉ

Fish and seafood soup with vegetables and saffron

—

### LE FILET DE THON SUR UN RISOTTO DE CREVETTES

Rare yellow fin tuna with shrimp risotto

OR

### POULET AU CALVADOS

Grilled chicken breast with baked apple

OR

### CHATEAU BRIAND

Oven roasted center cut beef tenderloin, served with red wine reduction and béarnaise sauce.

—

### GATEAU AU CHOCOLAT

Chocolate cake with hazelnut and nuts, served with red berries coulis



These are healthy dishes which help in maintaining a balanced diet.

## LES HORS D'OEUVRE COLD APPETIZERS



### SALADE NICOISE

Garden greens with rucula, grilled tuna, potatoes, anchovies and boiled egg



### SALADE VERTE AUX POIRE DU VILLAGE

Field greens with roasted pears, almonds and goat cheese



### BOEUF TARTAR

Steak tartar with olive oil, lemon juice, capers and anchovies

### PÂTÉ DE CANARD AU POIVRE VERT

Ground duck with green peppercorns pâté

## LES POTAGES SOUPS

### SOUPE A L'ORGNON GRATINEE

White Zinfandel French onion with Emmental crust



### BOUILLABAISSSE

Fish and seafood soup with vegetables and saffron

## LES HORS D'OEUVRE WARM APPETIZERS

### QUICHE LORRAINE

Golden baked pastry shell stuffed with sautéed onion, bacon and Swiss cheese

### FEUILLETÉ D'ESCARGOT, FAÇON LAURENT

Escargot in a baked puff pastry cup with Roquefort cheese and walnut sauce

### LE FILET DE THON SUR UN RISOTTO DE CREVETTES

Rare yellow fin tuna with shrimp risotto

**DE LA MER  
FROM THE SEA**



**FILLET DE LOUP DE MER SAUCE AUX  
HERBES**

Grilled sea bass fillet with garlic and herbs oil,  
over grilled vegetables

**CREVETS AUX ASPERGE ET CHAMPIGNONS**  
Shrimp with ragout of asparagus and  
mushrooms

**SAUMON GLACÈ À L'ABRICOT**  
Sautéed salmon fillet with an apricot glaze and  
basmati rice

**DE LA TERRE  
FROM THE LAND**

**POULET AU CALVADOS**  
Grilled chicken breast with baked apple

**ENTRECÔTE AUX TRUFFES**  
Grilled beef Rib-eye on Cabernet wine  
reduction, served with roasted potatoes and  
sautéed vegetables

**CANARD AU PORTO ET MIEL**  
Roasted duck, with a Port wine reduction and  
honey

**TOURNEDOS DE VENAISON**  
Medallions of venison sautéed with wild  
mushrooms and glazed baby onions

