Starter:

Dubarry cream of cauliflower cream soup, crispy tofu, French caviar

Or

Crab, fine celery, green apple and coriander cream

Or

Chicory salad, fresh goat's cheese, smoked duck breast, walnut oil vinaigrette

Main:

Beef Bourguignon, mashed potatoes, Bordelaise sauce

Or

Free-range corn-fed chicken, spinach and mushroom cannelloni au gratin

Or

Lightly seared sea bass fillet, fennel risotto with dill, orange beurre blanc sauce

Dessert:

Tatin-style confit apple, buckwheat crumble and crème fraîche

Or

Dark chocolate ice cream profiterole, Gianduja sauce

Or

Chestnut mandarin Mont-Blanc cake

Drinks:

1 glass of champagne, 2 glasses of wine, 1/2 bottle still or sparkling water, coffee or tea

Child menu:

Maison Vérot old-fashioned terrine, apple compote with cider vinegar

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Lightly seared sea bass fillet, mashed potato

Or

Free-range corn-fed chicken, mashed potato

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Tatin-style confit apple, buckwheat crumble and crème fraîche

Dark chocolate ice cream profiterole, Gianduja sauce

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Soft drink 25 cl

