

## EXAMPLE OF MENU:

### STARTER

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

Or

Crab with celeriac cream, green apple and coriander

Or

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

### MAIN DISH

Beef bourguignon with mashed potatoes and bordelaise sauce

Or

Free-range corn-fed chicken, cannelloni au gratin, celeriac and spinach, truffled celeriac purée

Or

Lightly seared sea bass fillet, parsnip risotto and orange beurre blanc sauce

### DESSERT

Tatin-style confit apple with crumble and crème fraîche

Or

Vanilla and buckwheat ice cream profiterole with Gianduja sauce

Or

Citrus Mont-Blanc

### DRINKS

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

### Children's dinner menu

Maison Vérot old fashioned terrine

Lightly seared sea bass fillet with mashed potato

Or

Free-range corn-fed chicken with mashed potato

Tatin-style confit apple with crumble and crème fraîche

Or

Vanilla and buckwheat ice cream profiterole with Gianduja sauce

Soft drink 25 cl

