

Starters

Scrambled eggs with wild mushrooms and diced bacon served with bread fingers
Beef tail and cheek terrine, gherkin condiment and crisp salad
Creamy green Puy lentils cappuccino served with a foie gras mousse
Gravlax salmon marinated in dill served with
Grenny Smith apple sticks and tangy whipped cream

Main dishes

Poached pollack filet served with creamy rice and chive butter sauce
Preserved Duck legs topped with mashed potatoes served with lamb's lettuce salad
Roast poultry medallions served with buttered cabbage and red wine sauce
Tender Pork filet served with braised lettuce in an aromatic juice, Madeira sauce

Desserts

Matured Brie de Meaux served with mixed salad
Crêpes Suzette and orange butter with Grand Marnier
Opéra cake with chocolate and coffee icing, Arabica bean cream
Lemon tartlet with candied zest jus
Poached Gascony pear served in spiced citrus syrup

