

FÊTE DU LAC



Icelandic salmon tartare, chantilly cream with fresh herbs
and crispy buckwheat

OR

Charentais melon, served with cured ham sourced from Maxence
Baud and redcurrant coulis made with Banyuls dessert wine

Roasted free-range chicken breast, served with potato millefeuille
and a sweet wine gravy

OR

Fillet of pollack 'a la plancha', served with creamy, lightly peppered
broccoli, cooked apple and an emulsion of vanilla Bourbon

Raspberry finger slices on a fine Joconde biscuit base
with a sprinkling of pistachio slivers

OR

Paris-Brest with a deliciously rich filling

€39

