

BASTILLE DAY

JULY, 14TH 2019

MENU

Elaborated by our Chef Fabrice Giraud and his team



Glass of champagne Charles Heidsieck Brut Réserve

Dublin Bay prawns

In creamy sauce, apple jelly and crispy salpicon with caviar

Vichyssoise

With Charlotte potatoes and watercress, foie gras and grated summer truffle

John Dory

In Grenoble-style, with nut-brown butter and lemon gel, Anna apple

Limousin lamb

Roasted with dill emulsion, ragout of fennel bulbs and artichoke from Bretagne

Chocolate

"Chouquette" with dark chocolate and vanilla cream with red fruits

Vine peach tart tatin

With passion fruit caramel and amaretto Chantilly
cream

At the rate of 315 € TTC per person

