

Cœur de Rose

Prestige Menu Served in Our Refined Dining Room

Hors d'œuvre

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Carpaccio of Scallop, Virgin Olive Oil

or

Pan-fried Duck Liver on Spinach Leaves

or

Lobster Served Warm with a Salad of Green Beans

or

Ravioli of Duck Foie Gras, with a Port and Truffle Jus

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Wild Coastal Sea Bass, Browned in Virgin Olive Oil

or

Mildly Spiced Lobster Chunks with Vegetables and Artichokes

or

Beef Filet Mignon with Wine Merchant's Sauce

or

Oven-cooked Pigeon with Preserved Garlic

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Cheese Selection from the Regions of France

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Choice of Dessert and Delicate Sweets

100 euros

Up to ten guests

With warmth and conviviality

All our beef is of French origin