

Cœur de Rose

Privilege Menu Served in Our Private Rooms



Hors d'œuvre

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Carpaccio of Scallop, Virgin Olive Oil

or

Pan-cooked Duck Liver on Spinach Leaves

or

Entire Shelled Lobster Served Warm with a Salad of Green Beans

or

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

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Turbot Filet, Lemon Butter

or

Acadian Lobster is Removed from the Shell and a Delicate Coating added,
before being returned to the Shell and Oven-browned

or

Beef Filet, Gigondas Wine Sauce

or

A Single Roasted and Grilled Sweetbread,
with a reduction of its juice and sherry vinegar

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Cheese Selection from the Regions of France

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Choice of Dessert and Miniature Sweets

110 euros

With warmth and conviviality

All our beef is of French origin