

Business Lunch



Hors d'oeuvre

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Lobster in Pastry with a Millefeuille of Ratatouille

or

Salmon Carpaccio with a Ginger Marinade

or

Bass with Asparagus Tips and Herbed Vinaigrette

or

Burgundy Snails on a Bed of Preserved Tomatoes with a Breadcrumb Crust

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Roasted Cod with Artichokes and Cream of Carrot

or

Sole Meunière with Lemon Butter

or

Farm-raised Chicken Breast with Sherry Vinegar

or

Roast Saddle of Rabbit with Rosemary Jus

or

Filet of Duck Breast with Mild Spices and Baby Spring Vegetables

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Saint-Marcellin Cheese with Tender Greens

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Daily Dessert and Delicate Sweets

60 euros

Up to ten guests

From Tuesday through Friday, lunch only

With warmth and conviviality