

Heart of Rose

our privilege menu



Royal Crawfish, Risotto with Wild Mushrooms

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

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

Pan-cooked beef filet, Green Pepper of Madagascar

or

A single roasted and grilled sweetbread, with a reduction of its juice

Cheese Selection from the Regions of France

Choice of Dessert and Miniature Sweets

140 euros

For a good time!