

# Cœur de Rose

*our prestige menu*



Gilded “Saint-Jacques” Scallop, Rizotto 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

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Wild Coastal Sea Bass, Browned in Virgin Olive Oil

or

Lobster Chunks with Mildly Spiced Vegetables and Artichokes

or

Beef Filet, Gigondas Wine Sauce

or

Young Pigeon oven-cooked with preserved garlic cloves, deboned and served with wild Rice, garnished with Foie Gras topped toasts

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Cheese Selection from the Regions of France

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Choice of Dessert and Miniature Sweets

130 euros

For a good time !