



## OUR SPRING & SUMMER SELECTION 2018

### *Menus*

We thank you for choosing a unique menu for all guests. Please tell us whether you have food allergies or diet.  
All prices include service and VAT at the prevailing rate

#### *Menu Plaisir*

Green asparagus tartar with Yuzu and fresh herbs, the “perfect” egg and bread crisps



“Green” crust back of cod, zucchini mousseline, small crispy vegetables and ginger sauce

or

Roasted rump of veal, pressed potatoes with Taggiashe olives, shallot confit and sliced jus



Like a Paris Brest praliné entremets, yogurt ice cream

**€ 65.00 per guest**

#### *Menu Délice*

Scallop carpaccio and vegetable petals, ginger lemongrass condiment and herb salad



Roasted meagre with lightly salted butter, baby leeks and shellfish, shallots and white wine foam



Dombes’ duckling roasted on its skin, celery, potato churros with truffle oil, light cooking jus



Raspberry palet, cheese cake mousse and raspberry sorbet

**€ 80.00 per guest**

#### *Menu Volupté*

Duck foie gras royal with raspberry jelly, pop-corn and small brioche



Roasted Dublin Bay prawns, vegetable confit with olive and lemon oil, coriander emulsion



John Dory aiguillettes, Fregola Sarda with pancetta and scallions, seaweed butter



Miéral pigeon cooked on the chest, steamed pak choy and shitaké, preserved leg and truffle jus



Apricot and regional honey finger, thyme sorbet

**€ 105.00 per guest**

## Dessert

The dessert in the menu can be replaced by a celebration cake with the inscription of your choice. If you wish to add it in supplement of the dessert menu, **the piece of cake is € 10.00**

- ]] The All Chocolate
- ]]]] Iced strawberry and vanilla Vacherin
- ]]]] Strawberry cream cake
- ]]]] Raspberry cream cake

## Pièce montée – Croquembouche

The dessert of the menu can be replaced by a “pièce montée” (minimum of 20 persons) with the inscription of your choice for a supplement of **€ 6.00 per person**. If you wish to add it in supplement of the dessert menu, the piece is **€ 10.00**. We count 3 cream puffs per person. You can choose from the following fragrances:

- ]] Chocolate
- ]]]] Vanilla
- ]]]] Coffee

## Aperitif

### Classic without canapés

- ]] Bulle de Mucelle, fruit juices, sparkling and still water  
1/2 hour: **€ 12.50 per person**  
1 hour: **€ 18.00 per person**
- ]] White and red wines, fruit juices, sparkling and still water  
1/2 hour: **€ 14.50 per person**  
1 hour: **€ 19.00 per person**
- ]] Classic: White and red Martini, Porto, Aperol Spritz, Whisky, sodas, fruit juices, beers, sparkling and still water  
1/2 hour: **€ 20.00 per person**  
1 hour: **€ 25.00 per person**

### Canapés

- ]] 3 canapés: **€ 6.00 per person**
- ]] 5 canapés: **€ 10.00 per person**

### Champagne with canapés

- ]] Champagne, fruit juices, sparkling and still water, 3 canapés per person  
1/2 hour: **€ 28.00 per person**
- ]] Champagne, fruit juices, sparkling and still water, 5 canapés per person  
1 hour: **€ 38.00 per person**



## *Beverage packages*

- JJ French AOC**  
Including ½ bottle of wine, ½ half a bottle of water and 1 coffee per guest **€ 30.00 per person**
- JJ Selection**  
Including ½ bottle of wine, ½ half a bottle of water and 1 coffee per guest **€ 37.00 per person**
- JJ Prestige**  
Including ½ bottle of wine, ½ half a bottle of water and 1 coffee per guest **€ 44.00 per person**

You can also select references from our wine list that our Chef Sommelier will be delighted to present to you