



*Our menu selection*

*Menu Plaisir*

Cod ceviche, freshness of apple and celery



Roasted sea bream fillet, paella-style rice and candied sweet peppers, shellfish emulsion

or

Chicken breast fillet from Alice's farm roasted with tarragon and pan-fried seasonal vegetables, gravy



Strawberry syrup, lemon & verbena

**€ 65.00 per guest**

*Menu Délice*

Poached egg, asparagus drizzled with vinaigrette, young leaves and Parmesan cheese shavings



Pike "Moelleux" with prawns, young spinach sprouts and shellfish emulsion



Roasted duckling fillet from Dombes, simmered peas with savory and carrot tops, natural juice



Millefeuille

**€ 80.00 per guest**

*Menu Volupté*

Royal-style foie gras, Port reduction and toasted brioche



Scallops quenelle, creamy broccoli with orange blossom, coral sauce



Roasted bass steak, vegetables with coriander, braised juice and olive oil



Simmental beef fillet, Grenaille potatoes and shallots preserve, spicy jus



Fresh citrus fruit and raspberries

**€ 105.00 per guest**



## *Introduction to gourmet cuisine...*

We are delighted to offer this menu for children under 12 years old

Seasonal velouté, vegetables chips

Or

Homemade smoked salmon



Meat of the day

Seasonal vegetables and French fries

Or

Fish of the day

Creamy risotto with baby vegetables



Saint-Tropez-style sweet cream puff, chocolate sauce

Or

Variation of sorbets

It is possible to change the children's dessert by the cake chosen for the adults

**Starter, main, dessert, one drink €25,00 per child**

## *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**

- ]] Chocolate dessert
- ]]]] Traditional Millefeuille
- ]]]] Red fruit Millefeuille
- ]]]] Strawberry 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 aromas:

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

## *Aperitifs*

### Classic aperitif without canapés

-  Crémant, fruit juices and mineral waters  
 1/2 hour: **€ 12.50 per person**  
 1 hour: **€ 18.00 per person**
-  White wine, red wine, fruit juices and mineral waters  
 1/2 hour: **€ 14.50 per person**  
 1 hour: **€ 19.00 per person**
-  Classical: white and red Martini, Porto, Aperol Spritz, Whisky, soft drinks and fruit juices, beers, waters  
 1/2 hour: **€ 28.00 per person**  
 1 hour: **€ 42.00 per person**
-  Champagne, fruit juices and mineral waters  
 1/2 hour: **€ 22.00 per person**  
 1 hour: **€ 28.00 per person**

### Canapés

-  3 canapés: **€ 9.00 per person**
-  6 canapés: **€ 18.00 per person**
-  9 canapés: **€ 27.00 per person**

## *Beverage packages*

-  **Discovery wine package**  
 Including ½ bottle of wine, ½ bottle of water and 1 coffee **€ 30.00 per person**
  - White wine : Viognier, les Contours de Deponcins, François Villard – 2016
  - Red wine : Gamay sur Volcan, Domaine de la Madone, Gilles Bonnefoy – 2018

(Or similar wine)
-  **Selection wine package**  
 Including ½ bottle of wine, ½ bottle of water and 1 coffee **€ 37.00 per person**
  - White wine : Sancerre, Domaine Rimbault – 2018
  - Red wine : Syrah, cuvée Syrahvissante, Louis Cheze – 2017

(Or similar wine)
-  **Prestige wine package**  
 Including ½ bottle of wine, ½ bottle of water and 1 coffee **€ 44.00 per person**
  - White wine : Chablis, Domaine Billaud-Simon – 2017
  - Red wine : Pessac Léognan, Château Ferran – 2015

(Or similar wine)