

PRIVATE LOUNGE MENUS

MENU A 60€

STARTERS

Green lentils salad, smoked bacon

Roasted beet salad, spiced yogurt sauce and Loire Valley's goat cheese

Black truffle scrambled eggs, toasted bread

DISHES

Boneless Sea bass fillet, parsnips 3 ways

Duck breast from the Loire Valley, non calibrated winter vegetables, orange sauce

Traditionnal Veal white stew, rice pilaf

Spelt risotto with mascarpone and parmesan, mixed colored vegetables

DESSERTS

Rhum baba, whipped cream

Lemon meringe tart on Breton shortbread

Dark deep chocolate cream puff

White chocolate ganache, amarana cherry heart and white chocolate shavings

BOISSONS

1 bottle of wine for 3 person

Touraine white « Pointe d'agrume »

Bourgueil Delaunay red

Coffee / water still and sparkling

MENU A 76€

1 flute of champagne

STARTERS

Green lentils salad, smoked bacon

Roasted beet salad, spiced yogurt sauce and Loire Valley's goat cheese

Herring fish with onions and carrots, potatoes emulsion, light touch of sour cream

Homemade foie gras, dried pear and natural sourdough bread

Black truffle scrambled eggs, toasted bread

DISHES

Freshwater zander fish filet cooked in Loire's red wine, Xeres, carrots, bits of lard

Duck breast from the Loire Valley, non calibrated winter vegetables, orange sauce

Traditionnal Veal white stew, rice pilaf

Beef filet, chef Juan's chimichurri sauce

Spelt risotto with mascarpone and parmesan, mixed colored vegetables

DESSERTS

Rhum baba, whipped cream

Lemon meringe tart on Breton shortbread

Dark deep chocolate cream puff

White chocolate ganache, amarana cherry heart and white chocolate shavings

BOISSONS

1 bottle of wine for 3 person

"Sancerre white" and

Saumur Champigny red "Château de Villeneuve"

Coffee / water still and sparkling