

PRIVATE LOUNGE MENUS

MENU A 60€

STARTERS

Green lentils salad, smoked bacon

Cold corn Soup, popcorn

Chorizo Devil's eggs

DISHES

French Trout, fresh and pureed green peas

Vitello Aringa, thin slices of Veal, fish sauce

Spelt risotto with mascarpone and parmesan, mixed colored vegetables

DESSERTS

Rhum baba, whipped cream

Chocolate praliné tart

Cream puff cookies, light whipped cream and chocolate sauce

Red fruits pavlova

BOISSONS

1 bottle of wine for 3 person
Touraine white « Pointe d'agrumes »
Bourgueil Red Delaunay
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

Young leeks in a fancy vinaigrette, toasted hazelnuts

Homemade foie gras, dried pear and natural sourdough bread

Chorizo Devil's eggs

DISHES

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

French duck breast, non calibrated spring vegetables, orange sauce

Beef filet, Foie gras sauce

Vitello Aringa, thin slices of Veal, fish sauce

Spelt risotto with mascarpone and parmesan, mixed colored vegetables

DESSERTS

Rhum baba, whipped cream

Chocolate praliné tart

Cream puff cookies, light whipped cream and chocolate sauce

Red fruits pavlova

BOISSONS

1 bottle of wine for 3 person
Pouilly fumé, Terres de Caillottes "FX Bard" and
Saumur Champigny red "Château de Villeneuve"
Coffee / water still and sparkling