



## Menu Prestige

Amuse bouche

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Foie gras du Périgord rôti,  
Tartelette au Bettrave, Pomme verte  
*Alsace Gewurztraminer « Vendange Tardive », D. Ostertag 2007*

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Raviolo of langoustines and lobster,  
Pétrossian caviar, lime consommé  
*St-Aubin « En Remilly », M. Colin 2008*

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Fillet of line-caught turbot  
“Ratte” potato purée and horseradish

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Roasted best end of Allaiton lamb,  
Belly smoked with cedar leaves and lamb jus

or

Roasted duck, honey from the potager du roi,  
Smoked green cabbage, braised Swiss chard,  
Cooking juice

*Coteaux du Languedoc, D. de Montcalmes 2007*

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Selection of cheeses from the trolley  
(Supplement of €10)

or

Strawberry glazed with green apple  
marshmallow and strawberry tart  
*Moscato d'Asti La Spinetta 2008*

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Chilled pineapple,  
Lemongrass minestrone flavored with coconut

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Crunchy chocolate  
Tangerine fruits, flavored with chestnuts  
*Banyuls Rimage Les Clos de Paulilles 2008*

Menu at €170  
*Selection of wines by the glass at €90*

