

Prestige Menu

Amuse bouche

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Foie gras from Périgord “2 ways”,
roasted and pressed with green apple and sauternes
Jurançon Moelleux “Charles Hours” 2007

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Raviolo of langoustines and lobster,
Petrossian caviar, lime consommé
Meursault « Clos du domaine » H. Darnat 2007

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Fillet of line-caught turbot
with warm guacamole, mango chutney

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

or

Royal pigeon from Bresse roasted and poached,
potato and artichoke millefeuille,
pear and cinnamon purée
Bergerac « Rêves de Ternac » H. Lebouc 2007

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

or

Frappé peach flavored with strawberries,
champagne foam
Moscato d’asti 2008 M. Torelli

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Chilled pineapple,
lemongrass minestrone flavored with coconut

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Crunchy chocolate
with red fruits, flower flavored
Mataro « Dolç » Alta Alella 2008

Menu at 160€

Selection of wines by the glass at 90 €