

The menu “Gastronomic”

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The aperitif

Champagne “R” de Ruinart, brut
Whisky, gin, vodka, Martini, porto, soft drinks
Canapés, skewers, petits fours...

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The first courses

Duck foie gras, flower of salt from Guérande, onion jam

or

Melting of tomato and mozzarella

or

Paté of zucchinis with fresh mint, acidulous tomato purée

or

Aubergine crystallized and roasted

or

Poached egg to the curry (served in a glass)

or

Cold-hot of poultry and its truffle from Burgundy

or

Melting cake of salmon, wakamé, crackers paprika

or

Melting cream with tuna and rual eggs

or

1001 leaves :

- May : asparaguses - mascarpone (paste, green asparaguses, mascarpone cream with basil and green pepper from Espelette)
- June & juillet : tomatos in transparency (paste, tomatos cherry, mascarpone cream with basil, slight gely)
- August & september : foie gras-pears with wine (paste, pears poached with the wine, royal and cream of foie gras, biscuits)

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The main courses (one choice for all the people)

Best of poultry with crystallized lemon, cake with the seasons fruits and spiced carrots

or

Fillet of duck roasted and poêlée of fruits of the season (orange, cherry, peach, fig - depending of the season)

or

Quasi of veal, olives and poêlée of vegetables

or

Loin of lamb to the better with herbs, roasted vegetables “Bayaldi” way

or

Pavé of salmon cooked vapor with the fresh sorrel, rice risotto Arborio, young growth and cream of sorrel

or

Fricassee of gambas and vegetables Teriyaki, pilaf rice, leeks with the mint oil

or

Fillet of swordfish just roasted, mashed potatoes to the olive oil and leeks

or

Scallops just poêlées, risotto to the small vegetables

or

Fillet of sea-bream poached with tarragon, crusty of vegetables and virgin sauce

or

Fillet of cod, fennel, sauce Poutargue

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The cheese

Set of refined cheeses from France

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The individual desserts

The Summer passion (sugar paste, praline feuilletine, caroline chiboust passion, crusty biscuit with almonds)

or

The Heart of strawberry (Biscuit Trocadero pistachio, suprême vanilla, compotée of strawberries, fresh strawberries)

or

The Opéra (Biscuit with almonds scented with the coffee, coffee cream, melting ganache with the black chocolate, chocolate)

or

Souvenir of Menton

(Sand paste with lemon, cream apricot, compotée of raspberries, biscuit Trocadéro lemon, marmelada and crémeux lemon, crumble, marsh mallow scented apricot, pieces of apricots, fresh raspberries with gold sheet)

or

Zen extrem

(Biscuit Trocadéro to green tea, cream guava, compotée of raspberries, crusty almonds, milk, raspberry)

or

Freshness of chocolate

(Paste of cabbage, mascarpone cream to sweet almond milk, biscuit Joconde with almonds, foam milk chocolate)

or

The Insolate wild strawberry and mint

(Macaroon scented wild strawberry, suprême fresh mint, compotée of wild strawberries, white chocolate, wild strawberry)

or

The Louvre (Génoise almond chocolate scented vanilla, bavarois intense chocolate, chocolate)

or

The Accent Chocolat (Biscuit cacao, praline almond crusty paste, chocolate and nuts foam)

or

The Echiquier

(Macaroon with almonds, génoise with chocolate and almonds, cream to the 3 chocolates)

or

The Faubourg

(Chocolate génoise to vanilla, bavarois chocolate, vanilla cream)

or

The Delight of the chef

(Suprême vanilla with fruits of season, biscuit Joconde rose, génoise almonds lightly scented kirsch)

or

The Fraisier Dalloyau

(Biscuit génoise almonds lightly scented kirsch, fresh strawberries, foam vanilla kirsch)

or

The Bubble pêche

(Génoise apricot, cream to the white peach, apricot and caramel purée, yellow peaches)

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The beverages

Wines (1/2 bottle for each people, or 1 bottle for 2 people) :

White :

Menetou-Salon, Les Chanvrières, Domaine Fournier père & fils, 2005

or

Pouilly Vinzelles, Cave des Grands Crus, 2006

or

Montagny 1er Cru, Montcuchot, cave de Buxy, 2004

Red :

Château Larose Trintaudon, cru bourgeois, Haut-Médoc, 2002

or

Château Leyssac, cru bourgeois, Saint-Estèphe, 2001

or

Château Haut Maurac, cru bourgeois, Médoc, 2000

or

Château Villa Bel Air, cru bourgeois, Graves, 1999

or

Clos L’Hermitage, Lalande de Pomerol, 2004

Mineral waters Evian, Badoit

Coffee, tea

Chocolate

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