

SOIREE PLAISIR



Seared salmon, slow-roasted vegetables from the South, green mustard
condiment



Chicken supreme, baby potatoes, crayfish stock



Coconut and mango delight, diced pineapple



1/2 bottle of Champagne Brut Premier cru*



SOIREE PANACHE



Vegetable and crab tartare, shellfish sauce

or

Lightly cooked veal in fine herb gelée



Pan-cooked duck fillet, baked tomatoes and baby artichokes

or

Pan-seared sea bream, vegetable preserve, herb condiments



Coconut and mango delight, diced pineapple

or

Apricot and vanilla vacherin



1/2 bottle of Champagne Brut Premier cru*



SOIREE BONHEUR



Fine sliced cod, marinated sliced vegetables

or

Duck foie gras with cherry condiment and Morello cherries



Fillet of monkfish, slow-roasted fennel, fish sauce

or

Roasted veal steak, Parisian-style vegetable tian, veal jus



Strawberry velouté, creamy iced fromage frais parfait, crunchy meringues

or

“Crunchy-Lido”, coated in dark chocolate



1/2 bottle of Champagne Brut Premier cru*



SERVICE PREMIER



Foie gras royale, truffle jus



Poached lobster, cream of haricot beans, shellfish oil



Roasted turbot, green asparagus tips, flavoured jus

or

Fillet of Charolais beef, grated potato cake, summer truffle rosette



Crunchy-Lido, coated in dark chocolate



Bonheur delicacies



1/2 bottle of Champagne Brut Premier cru* (R. de Ruinart or Bollinger spécial Cuvée)*

