

# Menu Saveurs



## **Starter**

Brochette of Mediterranean prawns on a red tomato base

or

Foie Gras sushi

or

Emulsion of green asparagus with grilled pine kernels  
Smoked tuna with grains of wasabi



## **Main course**

Cod steak, langoustine jus, market vegetables

or

Supreme of guinea-fowl with thyme, polenta and baby vegetables

or

Beef filet with foie gras sauce, jerusalem artichoke mash



## **Dessert**

Crispy chocolate gateau

or

Brochette of orchard fruits

or

Strawberries prepared with slivers of nougat

or

Passion fruit layered glass



## **Drink**

Kir pétillant & 1/2 bottle white touraine Sauvignon Aoc Luc Poulain

or

Rosé Domaine des Echardières Rosé

or

Red Bordeaux Aoc les Mercadières & water

