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**MENU SEVIGNE € 67.00**

(1 starter, main course, cheese, dessert, 2 wines, mineral water, coffee)

(Appetizers & Wine Included)

Dinner, Room included until 03:00

Aperitif and Accompaniments

Champagne soup, fruit juice cocktail alcohol free, soda, mineral water, served in the Open Bar, accompanied by "Homemade" Pastries , Cheese and Ham.

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Duck foie gras 'homemade' and toast

Or

Landes salad

(Mixed salad, Smoked Ducks fillets of the South West, gizzards confit)

Or

Seafood Crisps and Shrimp Tails and with scallops

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Faux Filet Tournedos with Grilled Red Berries

Scallop skewer with Beurre Blanc

Ou

Duck Leg Confit, poêlée forestière and Cognac

(Main Dish accompanied with 2 vegetable toppings)

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Pointe de Brie de Meaux, Salad with Walnuts

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Pièce Montée shaped in Cone or Heart Entremet de mariés (to select)

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Wines :

Muscadet sur Lie (1 Bottle for 4) with the starter

Bordeaux A.O.C Reserve (1 Bottle for 3) with the Main Course and Cheese

Refined Water Castalia Plain (1 Bottle for 4), coffee.