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## MENU GASTRONOME € 71

### Starters, Main course and Shared Dessert to select for all guests

Breakfast with room included from 12 hr to 17 hr, 19h Dinner with room included from 19 hr to 1 am.

**Champagne soup, fruit juice cocktail alcohol free served in Open Bar, accompanied by homemade cheese and Ham pastries**

**Slice of Duck Foie Gras "homemade" and Toasts**

Or

**Avocado Tartar with Shrimp Tails "BIO"**

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**Crisp of Burgundy snails with Cream of Parsley**

Or

**Scallop casserole cream sauce and champagne**

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**Trou Normand**

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**Roast Veal the Auge Valley way (France Origin V.B.F)**

Or

**Fillet of Beef, Rossini (France Origin V.B.F)**

**(Beef tenderloin served with a slice of duck foie gras and a creamy sauce of Porto)**

Or

**Fillet of Duck & Sautéed Porcini, flambéed with Cognac**

Or

**Fillet of Monkfish with a Lobster Bisque**

**(Main course accompanied by 3 vegetable toppings)**

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**Plate of 3 cheeses of the region and walnut salad**

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**Pièce Montée shaped in cone or heart (4 puffs per person)**

**or Choice of sweet of the occasion accompanied with a fresh fruit salad**

**Drinks :**

**Glass of mellow wine with the First Starter**

**Muscadet sur Lie (1 bottle for 4 people with the Fish)**

**Haut Médoc A.O.C (1 bottle for 3 people, with the main course and cheese)**

**Selected refined Castalia water Plain & Sparkling (1 bottle for 4 people)**

**Coffee**

We invite you to plan a single menu in advance for all the guests : 2 starters, 1 fish, 1 main course, 1 cheese, 1 shared dessert

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