
MENU GOURMAND € 51

Starter, main course and shared dessert to select for all guests

Breakfast dining room included from 12h to 17h, Dinner room included from 19h to midnight

Kir Imperial Sparkling, Fruit Juice Cocktail alcohol free served in Open Bar, accompanied with "Homemade" Cheese and Ham

Slice of duck foie gras "Homemde" & Toasts

Or

Périgord salad

(Salad Medley, Smoked Duck fillets, gizzards confit, Foie Gras & Toasts)

Trou Normand

Pointe de Filet de Bœuf à la Plancha, Choron sauce (Origin France V.B.F)

(The Choron sauce is a Béarnaise sauce with tomato flavour)

Or

Filet of Lotte the Ameican way, flambeed Cognac

Or

Breast of guinea fowl with ceps

Or

Tenderloin of Pork with fresh goat cheese Briard

(Main course accompanied by 3 vegetable toppings)

Plate of 3 cheeses of our regions and Walnut Salad

Ice cream Digestive

Or

Birthday or Occasion entremets

Chocolate or Raspberry crispy with Vanilla of Madagascar

or Opera & Custard

Served with the "Happy Birthday" inscription and Scintillating Candles

Or

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

Additional € 5 per person (adults and children)

Drinks :

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

Bordeaux Red A.O.C 1bottle for 3 people, with the main course and cheese)

Refined Castalie water Plain and Sparkling (1 bottle for 4 people)

Coffee

We invite you to establish a single menu in advance for all the guests: 1 starter, 1 main course, 1 cheese, 1 shared dessert
