
GOURMETS MENU € 61

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

Breakfast room included from 12 hr to 17 hr, Dinner room included from 19 hr to 1 hr

Champagne soup, fruit juice cocktail without alcohol served in Open Bar, accompanied with "homemade" Pastry, Cheese and Ham.

Slice of Duck Foie Gras "homemade" and toasts

Or

Avocado Tartar with Shrimp Tails "BIO"

Sea Fruit Crumble with Muscadet and scallop

Or

Plate of Norwegian Smoked Salmon & warm blinis

Trou Normand

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

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

Or

Fillet of Monkfish with Lobster Bisque

Or

Medallions of Veal with Porto Cream

(Origin France or the Netherlands)

(Main dish accompanied with 3 vegetable toppings)

Plate of 3 regional cheese and Walnut Salad

Birthday or Occasion entremets

Crispy Chocolate or Raspberry 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)

(Extra € 3 per person)

Drinks :

Glass of mellow wine with the First Starter

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

1st Côte de Bordeaux Rouge A.O.C (1 bottle for 3 people, with the main course and cheese)

Selected refined Castalie 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
