

TRIANON MENU, € 89.00

(2 starters, trou normand, main course, cheese, dessert, 3 wines, 2 mineral water, coffee)

(Appetizers & Wine Included)

Dinner, Dining Room included until 03:00

Aperitif and Accompaniments

Périgord salad

(Mash Salad, Smoked Duck Fillets, Gizzards Confit, Foie Gras)

Provencal Mishmash of Lotte and Prawns

Or

Scallops skewer with lime

Trou Normand

Beef Fillet with Mushrooms, Porto juice

Or

Sautéed veal sweetbread with cream, Flambéd with Cognac

Fresh goat cheese Aumônière, and lettuce salad with walnuts

Pièce Montée Cone or Heart shaped or Entremet de mariés, Fresh Fruit Salad

(To select from our pastries)

Coffee

Wines :

Glass of sweet white Vouvray with the first starter

Muscadet sur Lie (White) (1 Bottle for 4) with the 2nd starter

Premières Côtes de Blaye (1 Bottle for 3) with the main course and cheese

Castalie Water Plain and Bubbly (1 Bottle for 4 of each)

Bring Your Own on Champagne