
POMPADOUR MENU, € 79.00

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

(Appetizers & Wine Included)

Dinner, Room included until 03:00

Aperitif and Accompaniment

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

Landes salad

(Salad Medley, Smoked Duck fillet, Gizzards Confits)

Or

Duck Foie gras "homemade" and toast

Skewer of Lotte Fillet, Homardine Cream

Or

Escallop Casserole Provençal flavors

Trou Normand

Duck fillet with mushrooms, flambéed with Cognac

Or

Beef Pointe de Filet in its juice with Porto

Or

Lamb Saddle with Thym flower

Or

Veal fillet Normande

3 Cheese Plate on a green bed

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

(To select from our pastries)

Wines :

Glass of Sweet White Vouvray with the first starter

Muscadet sur Lie A.O.C (White) (1 Bottle for 4) with the 2nd starter

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

Refined Castalie water Plain (1 Bottle for 4), Coffee.

Bring Your Own on Champagne