

Bastille's Day Menu

APERITIF

1 GLASS OF CHAMPAGNE + 3 AMUSE-BOUCHES

* * *

STARTER

ASSORTMENT OF FISH LAYERS, RAW AND COOKED, GREEN
CURRY SOUFFLÉ AND CRUNCHY VEGETABLES

* * *

MAIN COURSE

DUCK BREAST, RED BERRY SAUCE,
GLAZED CARROTS AND SMOOTH PURÉE

OU

((ONLY BY PRE-ORDER AT LEAST 96 HOURS IN ADVANCE))
ACQUIGNY TROUT FILLET, PROVENÇAL COULIS,
SMOKED VINE TOMATOES WITH A DRIZZLE OF OLIVE OIL
AND COURGETTE BRANDADE

* * *

DESSERT

SWEETNESS OF THE BASTILLE'S DAY

* * *

DRINKS

1 BOTTLE OF WINE FOR 2
BORDEAUX CHÂTEAU JALOUSIE (RED)
OR
CHARDONNAY DOMAINE PIERRE FERRAUD & FILS (WHITE)

+

1 BOTTLE OF WATER FOR 2

+

COFFEE "LES TORREFACTEURS NORMANDS"
OR
DAMMAN FRÈRES BLACK TEA "ENGLISH BREAKFAST"

(NON-ALCOHOLIC DRINKS AVAILABLE FOR GUESTS NOT CONSUMING ALCOHOL)

Bastille's Day Menu

Vegetarian Menu

((ONLY BY PRE-ORDER AT LEAST 96 HOURS IN ADVANCE))

APERITIF

1 GLASS OF CHAMPAGNE + 3 AMUSES-BOUCHES

* * *

STARTER

ASPARAGUS, MUSTARD PICKLES AND GREEN SABAYON

* * *

MAIN COURSE

ROASTED CELERY STEAK, HONEY GLAZE, CHILI AND
CORIANDER, OAT MILK RISOTTO WITH BABY VEGETABLES

* * *

DESSERT

SWEETNESS OF THE BASTILLE'S DAY

* * *

DRINKS

1 BOTTLE OF WINE FOR 2
BORDEAUX CHÂTEAU JALOUSIE (RED)
OR
CHARDONNAY DOMAINE PIERRE FERRAUD & FILS (WHITE)

+

1 BOTTLE OF WATER FOR 2

+

COFFEE "LES TORREFACTEURS NORMANDS"
OR
DAMMAN FRÈRES BLACK TEA "ENGLISH BREAKFAST"

(NON-ALCOHOLIC DRINKS AVAILABLE FOR GUESTS NOT CONSUMING ALCOHOL)