

**Menu proposition at 285 € per person**

*only available for a minimum of 10 persons*

Veal cannelloni, goose liver cream with green olives, Comté cheese (18 months)

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Fried scallops, salmon, spinach with garlic and raspberry dressing

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Red mullet with saffron, shell clear soup,  
granny smith stuffed with Gillardeau oysters

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Lobster, Jerusalem artichokes with truffle from Vaucluse, crispy sweetbreads

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Pike-perch, reduced syrah with smoked curry, selim pepper and wild rice

*(minimum 2 persons)*

or *[to choose in advance]*

Milk lamb noisettes, old port coulis, cabbage, vegetable mix,  
lacquered neck with lavender honey

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Pineapple duet with star anise, pomegranate and flower sorbet

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Crispy Sao Thomé chocolate, white chocolate jelly, salted caramel and yoghurt

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Coffee and delicacies

Included : aperitif, white wine, red wine, water and coffee

Wines will be proposed according to the guest's wishes and depending on the stock availabilities.