



**Group menu**

**Menu 1**

Soupe à l'oignon

onion soup served with bread, cheese, bacon and fresh aromatic herbs.

or

Charcuterie française

Medley of french charcuterie, served with pickles, red onions jam and bread.



Boeuf Bourguignon

served with south of France flavoured french fries.

or

Cabillaud aux algues

Roasted cod loin, served with seaweed mayonnaise, roasted carrots puree, broccolini.



Tarte tatin

Apple pie, served warm with a quenelle of creme fraiche and salted caramel sauce.

or

Mousse au chocolat

495,-

## Menu 2

Noix de Saint-Jacques

Pan-seared scallops, Calvados butter, granny smith julienne.

or

Moules bouillabaisse

Mussels served with a bouillabaisse sauce

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Coq au vin

Typical french rooster and red wine stew, served with south of france flavoured french fries.

or

Sole meunière

Sole fish, pan-seared with garlic butter, lemon and parsley. Served with roasted carrots puree and grilled asparagus.

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Tarte tatin

Apple pie, served warm with a quenelle of creme fraiche and salted caramel sauce.

or

Mousse au chocolat

645,-

### **Menu 3**

#### Foie gras

Duck liver terrine, served with toasted bread, red onion jam, dry apricots and shoots salad.

or

#### Langoustine et Calvados

Pan-seared langoustine with a Calvados butter, roasted carrots puree and granny smith julienne.

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#### Filet de boeuf au foie gras

Pan-seared beef tenderloin, foie gras sauce, roasted carrots puree, grilled asparagus.

or

#### Turbot et oursin

Turbot fish filet and sea urchins ecume, salicorn and fennel salad, parsnips and espelette chili puree.

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#### Assortiment de fromages

Medley of french cheeses, served with salad and champagne vinegar dressing.

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#### Tarte tatin

Apple pie, served warm with a quenelle of creme fraiche and salted caramel sauce.

or

#### Cafe gourmand

3 -courses	795,-
4-courses	895,-