



Menu Fournaise

Please choose *the same menu for all guests*, with a single starter, a single dish and a single dessert among the propositions below

The exceptions (allergies, vegetarians) will have to be indicated the day of the service (before the meal), so, our Chef will cook a special dish, adapted to the indicated peculiarities

Aperitif

Home-made punch, fruit juice, sodas, white wine and red wine, samoussas, 'Bonbons Piment' and toast of swordfish with crystallized lemon

Starters

King prawns, crunchy and seaweed sheet, pistachio nut fritter, fish's maki, wasabi ginger's mousse



Salad of 'zourite' (octopus) with citrus fruits, cranberry beans, shellfish's vinaigrette and warm chorizo's crouton
This dish contain pork



Rolled semi-cooked duck 'foie gras' with cocoa, "Espelette" chili's ganache cream, compote pear and ginger

Main courses

Scallops with sumac, leeks candied in vanilla bourbon, crunchy of Parmesan cheese



Tropical 'Ombrine' (fish), green vegetables cooked in the juice of shellfishes, mousse of "Parmesan" cheese

And

Fried 'Foie Gras' of duck, sweet potatoes's blinis and cristallized papaya



Fried beef's fillet, potato and 'Ceps' mushroom's waffle, gravy with white truffle's oil

Desserts

Fresh fruit in a thin Biscuit basket, exotic sherbet and coulis of strawberry



L'Ambroisie: chocolate and raspberry cake



Banana's small ravioli, white chocolate sauce and raisin's lace biscuit



Cherrie's crumble, wipe toffee and pistachio nut ice cream

Coffee, minerals waters, white and red wine are included

Rate: 72 Euros / Person