



Menu Maïdo

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

'Mise en bouche'

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

Starters

Scallops marinated in the citronella, the crunchy vegetables and the young papaya with satay, vinaigrette of sesame



Soup of peas, Légine (fish) with anise's powder, *bacon* flavor mousse

This dish contain pork



Chicken Terrine with pistachio nuts and dried fruits, crouton of farmhouse bread, juice of Porto

Main courses

Tomato's risotto and squid, *chorizo's* emulsion

This dish contain pork



Swordfish covered by thyme, pumpkin's fine mousse, emulsified in the browned butter



Ostrich's roasted filet, fresh Béarnaise sauce, tender potato and fried onions



Fillet mignon of pork and vegetable stuffing, mustard soft's juice, Potato croquettes and horseradish

Desserts

Chocolate cake with praline



Watermelon's soup, lemon ice-cream and home-made biscuit



Speculos's 'Mille feuilles', licorice ice-cream and toffee's sauce

Coffee, minerals waters, white and red wine are included

Rate: 58 Euros / Person