

Tasting Menu

Lobster bisque enhanced with ginger
or
Mixed greens salad with pine nuts and parmesan cheese

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Homemade smoked salmon served with truffle oil
or
Goat cheese tapenade "Meridionale Style"
or
Duck foie gras crème brûlée, sautéed apples

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Shrimps and scallops flavoured with vanilla
or
Mushroom ravioli perfumed with fresh sage
or
Rabbit confit in a phyllo pastry, red wine sauce

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Pear and tarragon sorbet, sparkling wine

∞

Beef filet mignon seasoned with five peppercorns and cognac
or
Breast of duck flavoured with maple syrup and wild berries
or
Roasted rack of lamb and port wine jus
or
Lobster flavoured with vanilla and muscat wine

∞

A symphony of homemade desserts

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Tea or coffee

