ON THE MENU

Appetizers

• Duck foie gras terrine, apple confit à la Pomme d'Amour and its brioche (3,00€ extra)

(accompanied by a glass of sweet Côtes de Gascogne, €7.00 extra)

Like a vol-au-vent of snails with garlic cream and parsley

Marinated salmon Graved Lax style, blueberry chutney and blinis (accompanied by its bison grass vodka 7,00€ extra)

Crispy vegetables, coriander pesto with hazelnuts Vegan

Cod fillet in tapenade crust, virgin sauce with candied lemon

Pork tenderloin with chorizo cream and tomato confit Or

Roast Poultry, Cream of Corn with Cheddar

Zucchini stuffed with vegetables and nuts Vegan

Cheese plate (extra charge of 9€ per person)

The delight of La Bonbonnière

DRINK MENUS TO CHOOSE FROM

CLASSIC PACKAGE AT 94.00 € PER PERSON

Or



The Bonbonnière aperitif 2 glasses of wine (Bordeaux white or red or Pays d'Oc rosé) Still or sparkling water



The Fruit Juice Cocktail 50cl soft drink Still or sparkling water

SIRÈNE PACKAGE AT 99.00 € PER PERSON



The Bonbonnière aperitif 1/2 a bottle of wine (Côtes du Rhône rouge, blanc ou rosé GUIGAL) Still or sparkling water



SIRÈNE PREMIUM PACKAGE AT 109.00 € PER PERSON



The Bonbonnière aperitif 1/2 bottle of wine



(Crozes Hermitage GUIGAL, Chablis La Chablisienne, Tavel GUIGAL) Still or sparkling water

FANTASTIC PACKAGE AT 119.00 € PER PERSON



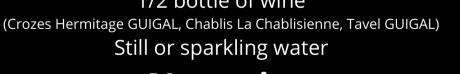
The Bonbonnière aperitif 1/2 bottle of Champagne Brice Héritage Still or sparkling water



PLAISIR PACKAGE AT 149.00 € PER PERSON



The Bonbonnière aperitif 1/2 bottle of Champagne Drappier Carte d'OR 1/2 bottle of wine





LAlcohol abuse is dangerous for your health Consume in moderation

