

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)

Or

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

Or

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

Or

Crispy vegetables, coriander pesto with hazelnuts Vegan

Cod fillet in tapenade crust, virgin sauce with candied lemon

Or

Pork tenderloin with chorizo cream and tomato confit

Or

Roast Poultry, Cream of Corn with Cheddar

Or

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



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

Or



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



Net price

LAcohol abuse is dangerous for your health
Consume in moderation