

MENU BONBONNIÈRE

89,00€/PERS

Drinks not included

Kir Royal Bonbonnière or Fruit Cocktail

Amuse-bouche

Duck foie gras terrine, shallot, apples and maple syrup chutney and brioche (supplement 3.00 euros per person)
(Accompanied by a glass of sweet Côtes de Gascogne for 7.00 euros per person)

Or

Gravlax salmon served Scandinavian style with blinis
(Accompanied by its Bison Grass Vodka for 7.00 euros per person)

Or

Normandy style snail and mushrooms tartlet

Or

Artichoke bottoms stuffed with seasonal vegetables (vegetarian - vegan)

Cod fish with mint and lime, peas cream

Or

Pork tenderloin in pistachio crust, old-fashioned mustard sauce

Or

Chicken supreme with Maroilles cream

Or

Vegetable curry with coconut milk (vegetarian - vegan)

Cheese plate (supplement of 9.00 euros per person)

Dessert Délice of Bonbonnière