



MENU

« Fantaisie Parisienne »

Salmon terrine with cocktail dressing, garnished with citrus flower



Duck confit

Provençal tomato, fondant Charlotte potatoes cooked in Normandy butter & herb-roasted tri-colored carrots



Brie de Meaux and green Salad drizzled with hazelnut oil



Duo ice cream gourmand Madagascan vanilla & toffee "Fleur de Sel"

€98 (Drinks not included)