

“**TERROIR SUBLIME**®”

**Home-made Duck Foie Gras Smoked in Aromates
Peppery Aspic and Cherry Toast**

or

**Splendid White Asparagus and Wild Leek on the Embers
Fresh Herbs and Chartreuse Mousseline**

or

**Soft Pillow of Morels and Wild Mushrooms
*A Silky Symphony Created upon Returning from China***

**Salmon « in Papillote »
Lime and Potato Broth, Young Vegetables**

or

**A la Royale Meatpie of Pigeon and “Almost Wild” Duck,
Green Cabbage and Pear**

or

**Crunchy Bread Lace of Pig’s Trotter, Duck Liver and Crayfish
Smoked Eel Salad and Parsley Cream**

**White Peach on Verbena Ice Cream,
Coulis of Eugénie’s Raspberries**

or

**Marquis de Béchamel Soft Cake
with Melted Rhubarb Ice Cream**

139 €

To Accompany your Meal,
Our Property's Wines will be Graciously Served by the Glass
Enjoy our seasonal “Beaux Vins” Wine Pairing Option,
Extra charge of 16 €/person

Prix Net T.T.C

April/May 2019

Net Price