

“TERROIR SUBLIME®”

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

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

or

Tender Young Pigeon “in Bécasse”

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

or

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

143 €

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

October 2019

Net Price