



Menu Mariage

70€

Miniature delight

Starter :

- Velvety tomato soup with roasted lobster, black olive sorbet, Toast with ricotta and vegetables

Or

- Home made duck foie gras preserve, Seasonal fruit chutney with vanilla and balsamic

Or

- Creamy risotto with mascarpone, king prawns and shells, Flavoured with parsley and garlic, skin of smoked haddock

Main course :

- Filet mignon of pork tandoori style, Tender potatoes with preserved onions, Roast jus with olive oil

Or

- Saddle of lamb with preserved tomatoes and thyme, Piquillos stuffed with boulgour and dried fruits, Lamb jus

Or

- Roasted gilt-head bream perfumed with olives and lemon, Caramelized fennel and cébettes, foamy sea urchin jus

Cheese :

- Assortment of regional cheese



Dessert

Newly wed's dessert (served on a plate):

- Plate of sweet dainties (fruit verrine, ice cream and chocolate)

Or

- Perfect match between chocolate and pistacchio

Or

- Subtlety of red fruits and peppermint (May to mid September)

Or

- Wedding cake or special French wedding cake (3 choux pp)

With supplement

If newly wed's dessert + Wedding cake or special French wedding cake = 15€ suppl.pp

Choice of menu must be the same for all guests

Net rates