



Wedding Menu

85€

Miniature delight

Starter :

- Kernel of scallops on a pepper piperade, Ricotta gnocchi, piquillos juice
- Or
- Pan-sautéed duck foie gras, Chutney of caramelized fruits perfumed with bitter almonds, Porto jus
- Or
- Lasagnes with two salmons and zucchini caviar, Vinaigrette of garden herbs, poppy lace biscuit

Main course :

- Filet of sole roasted with pimenton, Simmered beans and peppers with star anis, strong sea jus
- Or
- Pieces of beef on fillet cooked in a saucepan, Celery and artichokes with basil, jus of preserved onion, Lamb jus
- Or
- Variation of lamb scrubbed with spices my style, Vegetables line in wok, jus with pistachio oil

Cheese :

- Assortment of regional cheese



Dessert :

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

- Passion fruit in a white and black chocolate
Or
- All around pine apple
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 supl.pp

Choice of menu must be the same for all guests

Net Rates