



25 April 2018



MANDATORY ALLERGEN INFORMATION TO CONSUMERS FOR NON PRE-PACKED FOOD



Gluten

Cereals containing gluten: wheat, rye, barley, oat, spelt, kamut or their hybridized strains and cereal-based products

Stanilas-style Rum Baba whipped cream (from Compagnie des Desserts')

Large pan-browned sole meunière (approximately 450gm) steamed potatoes

Coffee with gourmet desserts authentic coffee and its stream of mini-pastries

Atlantic pink shrimp casserole with butter sauce

Roasted John Dory casserole and its crust on top with underwood aromas and parsnip

Laumière's strawberry Melba vanilla ice cream, strawberries, raspberry coulis, whipped cream

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Flamed crêpes Suzette with Grand-Marnier

Half-baron of rabbit with lime spicy soft bulgur

Starter + Main course + Dessert

Starter+Main course or Main course+Dessert

Dessert assortment

profiterole, chocolate lava cake, raspberry sorbet,

biscuit, crème brûlée, hot chocolate

Scorpion fish fillet a la Plancha fennel brandade, olive purée

Fish tank lobster gratin with Whisky Basmati rice

Gourmet Champagne glass of Champagne and its mini-pastries

Famous Louis XIV artisan pike quenelles New Burg

Warm mille-feuilles with grilled eggplants fresh goat cheese and olive purée

Warm "Valrhona" chocolate lava cake candy floss ice cream

Lightly-roasted scallops Parmesan risotto

Petit Cabecou rôti salade de jeunes pousses

Warm pear profiteroles duck foie gras sauce

Duck foie gras terrine (from Tradition et Gourmandises')

chutney de figues, petite brioche dorée

Pan-fried tournedos with morels flamed in Fine Champagne



Shellfish

Crustaceans and crustacean-based products

Atlantic pink shrimp casserole with butter sauce

Atlantic pink shrimps 120gm approximately* mayonnaise

Atlantic pink shrimps approximately 120gm, mayonnaise

Half-Lobster from our fish tank (cold) mayonnaise

Half-Lobster from the fishpond, served cold, mayonnaise

Half-brown crab from our fish tank (cold) mayonnaise

Fish tank lobster gratin with Whisky Basmati rice

Roasted lobster flamed in Fine Champagne Basmati rice and melted butter

Pan-fried King shrimp mixed salad crustacean vinaigrette dressing

Gourmet lobster salad fresh coriander dressing

Avocado and pink shrimp tartare with fresh herbs



Eggs

Eggs and egg-based products

Crème brûlée assortment Orange blossom, rose, violet

Coffee with gourmet desserts authentic coffee and its stream of mini-pastries

Provence-style eggplant caviar poached egg

Grilled châteaubriand or beef fillet skewer Béarnaise sauce

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Half-Lobster from the fishpond, served cold, mayonnaise

Half-brown crab from our fish tank (cold) mayonnaise

Starter + Main course + Dessert

Starter+Main course or Main course+Dessert

Whelks meddley and its Provence rouille sauce

Dessert assortment

profiterole, chocolate lava cake, raspberry sorbet,
biscuit, crème brûlée, hot chocolate

Fish tank lobster gratin with Whisky Basmati rice

Gourmet Champagne glass of Champagne and its mini-pastries

Famous Louis XIV artisan pike quenelles New Burg

Pan-seared duck breast chestnut cream, mushroom clafoutis

Warm "Valrhona" chocolate lava cake candy floss ice cream

Assorted ice creams and sorbets choose 3 scoops

Sorbet: raspberry, lemon, passion fruits, apple, blackcurrant

Ice cream: vanilla, coffee, chocolate, candy floss

Warm pear profiteroles duck foie gras sauce

Raw steak tartare (house-seasoned) fresh fries, mixed lettuce

Raspberry vanilla vacherin meringue, vanilla ice cream, raspberry sorbet, coulis, chantilly cream



Fish

Fish and fish-based products

Large pan-browned sole meunière (approximately 450gm) steamed potatoes

Fish sauerkraut a la Plancha white butter sauce

Roasted John Dory casserole and its crust on top with underwood aromas and parsnip

Norwegian salmon loin a la Plancha cauliflower mousseline

Starter + Main course + Dessert

Starter+Main course or Main course+Dessert

Scorpion fish fillet a la Plancha fennel brandade, olive purée

Famous Louis XIV artisan pike quenelles New Burg

Fish parillada a la Plancha (Gilthead Sea Bream, King Shrimps, John Dory)

The fisherman's fish soup rouille sauce and croûtons



Milk

Milk and milk-based products, including lactose

Stanilas-style Rum Baba whipped cream (from Compagnie des Desserts')

Crème brûlée assortment Orange blossom, rose, violet

Brie de Meaux matured by "Maître Anthès" and salad mix

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Coffee with gourmet desserts authentic coffee and its stream of mini-pastries

Roasted Norman raw milk camembert and salad mix

Atlantic pink shrimp casserole with butter sauce

Fish sauerkraut a la Plancha white butter sauce

Roasted John Dory casserole and its crust on top with underwood aromas and parsnip

Laumière's strawberry Melba vanilla ice cream, strawberries, raspberry coulis, whipped cream

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Flamed crêpes Suzette with Grand-Marnier

Half-baron of rabbit with lime spicy soft bulgur

Norwegian salmon loin a la Plancha cauliflower mousseline

Starter + Main course + Dessert

Starter+Main course or Main course+Dessert

Dessert assortment

profiterole, chocolate lava cake, raspberry sorbet,

biscuit, crème brûlée, hot chocolate

Fish tank lobster gratin with Whisky Basmati rice

Roasted lobster flamed in Fine Champagne Basmati rice and melted butter

Gourmet Champagne glass of Champagne and its mini-pastries

Famous Louis XIV artisan pike quenelles New Burg

Pan-seared duck breast chestnut cream, mushroom clafoutis

Warm mille-feuilles with grilled eggplants fresh goat cheese and olive purée

Warm "Valrhona" chocolate lava cake candy floss ice cream

Lightly-roasted scallops Parmesan risotto

Assorted ice creams and sorbets choose 3 scoops

Sorbet: raspberry, lemon, passion fruits, apple, blackcurrant

Ice cream: vanilla, coffee, chocolate, candy floss

Madagascar vanilla panna cotta exotic fruit coulis

Fish parillada a la Plancha (Gilthead Sea Bream, King Shrimps, John Dory)

Petit Cabecou rôti salade de jeunes pousses

Warm pear profiteroles duck foie gras sauce

Pan-fried tournedos with morels flamed in Fine Champagne

Raspberry vanilla vacherin meringue, vanilla ice cream, raspberry sorbet, coulis, chantilly cream



Celery

Celery and celery-based products

The fisherman's fish soup rouille sauce and croûtons



Mustard

Mustard and mustard-based products

Large calf's head steamed potatoes highly-seasoned sauce

Brie de Meaux matured by "Maître Anthès" and salad mix

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Roasted Norman raw milk camembert and salad mix

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Starter + Main course + Dessert

Starter+Main course or Main course+Dessert

Whelks meddley and its Provence rouille sauce

Petit Cabecou rôti salade de jeunes pousses

Pan-fried King shrimp mixed salad crustacean vinaigrette dressing

Gourmet lobster salad fresh coriander dressing

Landaise salad with preserved gizzards and smoked duck breast

Raw steak tartare (house-seasoned) fresh fries, mixed lettuce

Avocado and pink shrimp tartare with fresh herbs



Sulphite

Sulphurous anhydride and sulphites in concentration exceeding 10mg/kg or 10mg/L (expressed in total SO2)

Anjou aoc L'Échappée Propriétaire Récoltant

■ Anjou Villages aoc Somnambule Propriétaire Récoltant



Molluscs

Molluscs and mollusc-based products

Starter + Main course + Dessert

Starter+Main course or Main course+Dessert

Whelks meddley and its Provence rouille sauce

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Fine de Claire oysters N°4 six pieces

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Special Gillardeau oysters N°2 six pieces

Special Gillardeau oysters N°2 six pieces

Lightly-roasted scallops Parmesan risotto