



16 February 2019



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 warm apple profiterole duck foie gras sauce
- 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
- Apple and cinnamon warm clafoutis vanilla ice cream
- Pan-fried centre cut of rump steak with green peppercorn browned baby potatoes
- South-West duck confit in chasseur mushroom sauce on a bed of sauerkraut
- Flamed crêpes Suzette with Grand-Marnier
- 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
- 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 Pistachio ice-cream
- Lightly-roasted scallops Parmesan risotto
- Provence-style grilled marrow bone, mixed leaves
- Poached chicken egg casserole pochés en Meurette à la Bourguignonne
- Refreshing Salad with Atlantic pink shrimps, crustacean dressing
- 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 approximately 120gm, mayonnaise

Atlantic pink shrimps 120gm approximately* mayonnaise

Half-Lobster from our fish tank (cold) mayonnaise

Half-Lobster from the fishpond, served cold, mayonnaise

Half brown crab (cold) mayonnaise

Fish tank lobster gratin with Whisky Basmati rice

Roasted lobster flamed in Fine Champagne Basmati rice and melted butter

Refreshing Salad with Atlantic pink shrimps, crustacean dressing

Gourmet lobster salad fresh coriander dressing



Eggs

Eggs and egg-based products

Large warm apple profiterole duck foie gras sauce

Crème brûlée assortment Orange blossom, rose, violet

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

Grilled châteaubriand or beef fillet skewer Béarnaise sauce

Apple and cinnamon warm clafoutis vanilla ice cream

"Belle Dijonnaise" iced pear composition vanilla ice cream, pear, blackcurrant cream liqueur, Chantilly cream

"Belle Dijonnaise" iced pear composition vanilla ice cream, pear, blackcurrant cream liqueur, Chantilly cream

Flamed crêpes Suzette with Grand-Marnier

Atlantic pink shrimps approximately 120gm, mayonnaise

Atlantic pink shrimps 120gm approximately* mayonnaise

Lemon variation Lemon pie recipe since 1927, sorbet, marmalade, limoncello

Half-Lobster from our fish tank (cold) mayonnaise

Half-Lobster from the fishpond, served cold, mayonnaise

Half brown crab (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

Warm "Valrhona" chocolate lava cake Pistachio ice-cream

Assorted ice creams and sorbets choose 3 scoops

Sorbets : raspberry, lemon, green apple, Sicilian tangerine

Ice creams : vanilla, coffee, chocolate, pistachio, salted caramel, coconut

Poached chicken egg casserole pochés en Meurette à la Bourguignonne

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

Pineapple tartare with dark rum verrine Coconut ice cream



Fish

Fish and fish-based products

Poached skate wing, Camembert coulis mushroom clafoutis
 Large pan-browned sole meunière (approximately 450gm) steamed potatoes
 Fish sauerkraut a la Plancha white butter sauce
 Norwegian salmon loin a la Plancha Creamy parmesan risotto
 Starter + Main course + Dessert
 Starter+Main course or Main course+Dessert
 Fillet of Gilthead Sea Bream a la plancha Fennel brandade and tapenade (olive purée)
 Famous Louis XIV artisan pike quenelles New Burg
 The fisherman's fish soup rouille sauce and croûtons



Milk

Milk and milk-based products, including lactose

Poached skate wing, Camembert coulis mushroom clafoutis
 Stanilas-style Rum Baba whipped cream (from Compagnie des Desserts')
 Crème brûlée assortment Orange blossom, rose, violet
 Matured raw milk Brie de Meaux and salad mix
 Matured raw milk Brie de Meaux and salad mix
 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
 Apple and cinnamon warm clafoutis vanilla ice cream
 Pan-fried centre cut of rump steak with green peppercorn browned baby potatoes
 "Belle Dijonnaise" iced pear composition vanilla ice cream, pear, blackcurrant cream liqueur, Chantilly cream
 "Belle Dijonnaise" iced pear composition vanilla ice cream, pear, blackcurrant cream liqueur, Chantilly cream
 Flamed crêpes Suzette with Grand-Marnier
 Norwegian salmon loin a la Plancha Creamy parmesan risotto
 Starter + Main course + Dessert
 Starter+Main course or Main course+Dessert
 Dessert assortment
 profiterole, chocolate lava cake, raspberry sorbet,
 biscuit, crème brûlée, hot chocolate
 Fillet of Gilthead Sea Bream a la plancha Fennel brandade and tapenade (olive purée)
 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
 Warm mille-feuilles with grilled eggplants fresh goat cheese and olive purée
 Warm "Valrhona" chocolate lava cake Pistachio ice-cream
 Lightly-roasted scallops Parmesan risotto
 Assorted ice creams and sorbets choose 3 scoops
 Sorbets : raspberry, lemon, green apple, Sicilian tangerine
 Ice creams : vanilla, coffee, chocolate, pistachio, salted caramel, coconut
 Endive salad with walnuts Roquefort cream, Serrano shavings
 Pan-fried tournedos with morels flamed in Fine Champagne
 Le Puy green lentil cream soup with duck foie gras
 Pineapple tartare with dark rum verrine Coconut ice cream



Nuts

Nuts : almonds, hazelnuts, pistachios, walnuts, cashew nuts, pecan nuts, macadamia nuts, Brazil nuts, Queensland nuts and nut-based products

Endive salad with walnuts Roquefort cream, Serrano shavings



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

Matured raw milk Brie de Meaux and salad mix

Matured raw milk Brie de Meaux and salad mix

Roasted Norman raw milk camembert and salad mix

Atlantic pink shrimps approximately 120gm, mayonnaise

Atlantic pink shrimps 120gm approximately* mayonnaise

Half-Lobster from our fish tank (cold) mayonnaise

Half brown crab (cold) mayonnaise

Starter + Main course + Dessert

Starter+Main course or Main course+Dessert

Whelks meddley and its Provence rouille sauce

Endive salad with walnuts Roquefort cream, Serrano shavings

Refreshing Salad with Atlantic pink shrimps, crustacean 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



Sulphite

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

Anjou aoc L'Échappée Propriétaire Récoltant

■ Anjou aoc L'Échappée Propriétaire Récoltant

■ Anjou aoc L'Échappée Propriétaire Récoltant

■ Anjou Villages aoc Somnambule Propriétaire Récoltant

■ Anjou Villages aoc Somnambule Propriétaire Récoltant

■ Anjou Villages aoc Somnambule Propriétaire Récoltant

■ Deutz Brut classique

■ Pommard aoc Philippe Boire

■ Pommard aoc Philippe Boire



Molluscs

Molluscs and mollusc-based products

Starter + Main course + Dessert

Starter+Main course or Main course+Dessert

Whelks meddley and its Provence rouille sauce

Whelks meddley and its Provence rouille sauce

Fine de Claire oysters N°4 six pieces

Fine de Claire oysters N°4 six pieces

Special Gillaudeau oysters N°2 six pieces

Special Gillaudeau oysters N°2 six pieces

Lightly-roasted scallops Parmesan risotto