



11 July 2017



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
- Pan-fried large slice of calf's liver with raspberry vinegar
- Coffee with gourmet desserts authentic coffee and its stream of mini-pastries
- Provence vegetable compote with pesto Poached egg and olive purée
- Laumière's strawberry Melba vanilla ice cream, strawberries, raspberry coulis, whipped cream
- Flamed crêpes Suzette with Grand-Marnier
- Roasted Gilthead Sea Bream in puff pastry pan-fried fresh tomatoes with basil, green asparagus tips
- Tomato croustilles and roasted Mozzarella au pistou, panaché de salades
- Starter + Main course + Dessert
- Starter+Main course or Main course+Dessert
- Dessert assortment
 - profiterole, chocolate lava cake, raspberry sorbet,
 - biscuit, crème brûlée, hot chocolate
- Meunière-style plaice fillets leek fondue with cream
- Red fruit gazpacho with spices fromage blanc ice cream
- 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
- "Valrhona" chocolate lava cake salted caramel ice cream
- Poached chicken egg casserole in red wine sauce
- Refreshing Salad with Atlantic pink shrimps, crustacean dressing
- Slow-cooked lamb shank with Garrigue herb aromas mashed potatoes with olive oil
- Basil tomato confit upside down tart fresh goat cheese quenelle
- 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 shrimps 120gm approximately* 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

Refreshing Salad with Atlantic pink shrimps, crustacean dressing

Pan-fried King shrimp mixed salad crustacean vinaigrette dressing

Gourmet lobster salad fresh coriander dressing

Crab meat and herb avocado verrine Rocket salad



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

Grilled châteaubriand or beef fillet skewer Béarnaise sauce

Provence vegetable compote with pesto Poached egg and olive purée

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

Crème brûlée with Madagascar vanilla Nutella quenelle

Flamed crêpes Suzette with Grand-Marnier

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 from our fish tank (cold) mayonnaise

Starter + Main course + Dessert

Starter+Main course or Main course+Dessert

Whelks meddley mayonnaise

Dessert assortment

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

Red fruit gazpacho with spices fromage blanc ice cream

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

"Valrhona" chocolate lava cake salted caramel ice cream

Assorted ice creams and sorbets choose 3 scoops

Sorbets: raspberry, lemon, passion fruit, green apple, blackcurrant

Ice creams: vanilla, coffee, salted caramel

Poached chicken egg casserole in red wine sauce

Raw steak tartare (house-seasoned) homemade fries, salad mix

Basil tomato confit upside down tart fresh goat cheese quenelle

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

Crab meat and herb avocado verrine Rocket salad



Fish

Fish and fish-based products

Poached Skate wing, white butter sauce with capers Steamed potatoes
 Large pan-browned sole meunière (approximately 450gm) steamed potatoes
 Roasted Gilthead Sea Bream in puff pastry pan-fried fresh tomatoes with basil, green asparagus tips
 Starter + Main course + Dessert
 Starter+Main course or Main course+Dessert
 Meunière-style plaice fillets leek fondue with cream
 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

Poached Skate wing, white butter sauce with capers Steamed potatoes
 Stanilas-style Rum Baba whipped cream (from Compagnie des Desserts')
 Pan-fried large slice of calf's liver with raspberry vinegar
 Crème brûlée assortment Orange blossom, rose, violet
 Brie de Meaux matured by "Maître Anthès" and salad mix
 Coffee with gourmet desserts authentic coffee and its stream of mini-pastries
 Roasted Norman raw milk camembert and salad mix
 Laumière's strawberry Melba vanilla ice cream, strawberries, raspberry coulis, whipped cream
 Crème brûlée with Madagascar vanilla Nutella quenelle
 Flamed crêpes Suzette with Grand-Marnier
 Norwegian salmon loin a la Plancha mashed potatoes with olive oil
 Starter + Main course + Dessert
 Starter+Main course or Main course+Dessert
 Dessert assortment
 profiterole, chocolate lava cake, raspberry sorbet,
 biscuit, crème brûlée, hot chocolate
 Meunière-style plaice fillets leek fondue with cream
 Red fruit gazpacho with spices fromage blanc ice cream
 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
 "Valrhona" chocolate lava cake salted caramel ice cream
 Assorted ice creams and sorbets choose 3 scoops
 Sorbets: raspberry, lemon, passion fruit, green apple, blackcurrant
 Ice creams: vanilla, coffee, salted caramel
 Fish parillada a la Plancha (Gilthead Sea Bream, King Shrimps, John Dory)
 Basil tomato confit upside down tart fresh goat cheese quenelle
 Pan-fried tournedos with morels flamed in Fine Champagne
 Raspberry vanilla vacherin soft meringue, vanilla ice cream, raspberry sorbet, coulis, chantilly cream



Nuts

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

Red fruit gazpacho with spices fromage blanc ice 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

Roasted Norman raw milk camembert and salad mix

Atlantic pink shrimps 120gm approximately* mayonnaise

Half-Lobster from our fish tank (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

Refreshing Salad with Atlantic pink shrimps, crustacean dressing

Pan-fried King shrimp mixed salad crustacean vinaigrette dressing

Gourmet lobster salad fresh coriander dressing

Raw steak tartare (house-seasoned) homemade fries, salad mix

Crab meat and herb avocado verrine Rocket salad



Molluscs

Molluscs and mollusc-based products

Starter + Main course + Dessert

Starter+Main course or Main course+Dessert

Whelks meddley mayonnaise

Whelks meddley and its Provence rouille sauce

Fine de Claire oysters N°4 six pieces

Special Gillardeau oysters N°2 six pieces