9 April 2024

MANDATORY ALLERGEN INFORMATION TO CONSUMERS FOR NON PRE-PACKED FOOD

- Gluten
- Shellfish
- Eggs
- Fish
- Peanuts
- Soy
- Milk
- Nuts
- Celery
- Mustard
- Sesame
- Sulphite
- Lupin
- Molluscs

Starters

Starters

	Gluten	Shellfish	Eggs	Fish	Peanuts	Soy	Milk	Nuts	Celery	Mustard	Sesame	Sulphite	Lupin	Molluscs
Burrata, Datterini Tomatoes with Basil, rocket salad.							✓					✓		
Beef carpaccio, Confit red peppers with parmesan.							✓							
Sea Beam carpaccio, Cauliflower, Lemon-Flavored Thick Cream				✓			✓		✓					
Grunard Rillettes, Grilled Fennel Stem.			✓	✓								✓		
Shortcrust pastry Tart with sweet onions and gorgonzola, Iberian Pork Shoulder, Mangetout	✓		✓				✓							

Main Courses

Seaside

	Gluten	Shellfish	Eggs	Fish	Peanuts	Soy	Milk	Nuts	Celery	Mustard	Sesame	Sulphite	Lupin	Molluscs
Slightly salted grilled cod, Then Finished with a stew of Bean and Shellfishes				✓										
Fish & chips, (Kale, homemade french fries, gribiche sauce, split peas).	✓		✓	✓	✓		✓					✓		
Sea Bass Poached with Olive Oil, Tomato Crush with Rosemary, Parmesan Biscuit.				✓			✓					✓		
Sole meuniere (4-500g). Mashed potatoes.	✓			✓	✓		✓							

Inland

	Gluten	Shellfish	Eggs	Fish	Peanuts	Soy	Milk	Nuts	Celery	Mustard	Sesame	Sulphite	Lupin	Molluscs
Sardinian Frégola with Caper, Eggplant and Piquillos.	✓				✓	✓	✓					✓		
Suprême of Chicken with Spring Onions, Mashed Potatoes, Devil Sauce.					✓		✓			✓		✓		

Pasta

	Gluten	Shellfish	Eggs	Fish	Peanuts	Soy	Milk	Nuts	Celery	Mustard	Sesame	Sulphite	Lupin	Molluscs
Sardinian Frégola with Caper, Eggplant and Piquillos.	✓				✓	✓	✓					✓		
Penne pasta and tomato sauce, bio peppered pecorino cheese.	✓				✓		✓					✓		

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Garnitures Supplémentaires

On the side of your choice :
Homemade French Fries,
Mashed Potatoes,
Green Vegetables (Mangetout, Green bean),
Seasonal Salad (Rocket).

On the side of your choices
Home-made potatoes;
Gratin Dauphinois;
Mashed potatoes, butter 1/2 salt;
Green vegetables.

Desserts

Cheese

Matured cheese assortment
Tomme de brebis d'estive,
Chèvre fermier au romarin ,
Bethmale.

Matured cheeses assortment.
Tomme de brebis fermière, Comté fruité AOP, Crémeux de bufflonne, Saint maure cendré AOP, chutney de saison, mesclun.

Desserts

Coffee or Tea gourmand.

Pineapple carpaccio with basil, granita champagne/vodka.

Fouquet's Strawberry Charlotte.

Dacquoise with praline, roasted hazelnuts.

Millefeuille Fouquet's.

Iced smooth caramel parfait, stracciatella velouté with lime.
Stracciella velouté with lime

Profiteroles/ Vanilla Ice Cream/Polignac Almonds/
Ganache ice cream with cognac.

Menus

Fouquet's menu

Burrata, Datterini Tomatoes with Basil, rocket salad.

Sea Beam carpaccio, Cauliflower, Lemon-Flavored Thick Cream

Sea Bass Poached with Olive Oil,
Tomato Crush with Rosemary, Parmesan Biscuit.

Menu Diane

Slightly salted grilled cod, Then Finished with a stew of Bean and Shellfishes

Beef carpaccio, Confit red peppers with parmesan.

Fish & Chips
Homemade French Fries, split pea cream, tartare sauce

Beef skirt steak with black peppercorn
Candied shallots, red wine sauce, homemade French fries

Dessert tray Choose 1 dessert from our menu

Today's Suggestion

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Suprême of Chicken with Spring Onions, Devil sauce.

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White Wines

Bourgogne

- **Chablis Saint Martin AOC** Domaine Laroche
- **Meursault AOP** Domaine Bitouzet-Prieur
- **Montagny 1er Cru AOP** Château de la Saule

Loire valley

- **Pouilly-Fumé AOP** Domaine Veneau

Vallée du Rhône - Provence

- **Costières de Nîmes AOP** Château Beaubois

Alsace

- **Gewurztraminer AOP** Lorentz-Woerlen Réserve

Red Wines

Bordelais

- **Bordeaux AOP** Clarendelle Inspired By Haut-Brion
- **Bordeaux AOP** Château Beau Mayne Dourthe
- **Château La Garde**
- **Margaux AOP** Relais de Durfort-Vivens
- **Pessac-Leognan** Lamothe-Bouscaut 2012
- **Pessac-Léognan AOP** Château Lamothe Bouscaut
- **Saint-Estèphe AOP** Les Pélerins de Lafon-Rochet
- **Saint-Julien AOP** Sarget de Gruaud Larose
- **ST Emilion Grand Cru AOC** Les Terrasse de Saint-Christophe

Bourgogne

- **Aloxe-Corton AOP** Domaine Cornu Vielles Vignes HVE
- **Bourgogne AOP** Clos Saint-Germain Domaine de Rochebin
- **Hautes-Côtes-de-Nuits AOP** Domaine Pierre Laurent
- **Pommard 1er Cru AOP** J.Sordet Clos des Boucherottes (Monopole) Domaine
- **Santenay 1er Cru AOP** La Comme Domaine Lequin
- **Vosne-Romanée** Joseph Drouhin

Loire valley

- **Chinon AOP** Domaine Pierre Sourdais Le Moulin à Tan
- **Sancerre AOP** Domaine Bourgeois Les Bonnes Bouches

Rhône valley

- **Châteauneuf-du-Pape AOP** Domaine du Père Caboche La Crau
- **Côtes du Rhône AOP** Cuvée Fabre
- **Crozes Hermitage AOC** L'Orientale - Ogier
- **Crozes-Hermitage AOP** Signature Domaine Michelas St Jemms HVE
- **SAINT-JOSEPH AOP** Septentrio
- **Vacqueyras AOP** Domaine Miramont

Languedoc-Roussillon

- **Languedoc AOP** Domaine Ortola Biodynamie

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Wines from the South

- **Bandol AOP** Domaine des Baguiers
- **Pécharmant AOP** Château Neyrac

Rosé Wines

Wines from the South

- **Côte de Provence AOP** Minuty Prestige
- **Côtes de Provence AOC** Minuty Rose & Or
- **Côtes de Provence AOP** Château Minuty Rosé&Or Cru Classé
- **Côtes de Provence AOP** Whispering Angel - Château d'Esclan

Champagnes

Champagne glasses

- **Fouquet's "Cuvée Tradition"**
- **Fouquet's "Cuvée Tradition"**
- **Fouquet's Rosé**

Bottles

- **Fouquet's "Cuvée Tradition"**
- **Fouquet's Brut S.A**
- **Ruinart Blanc de Blanc**
- **Ruinart Rosé**
- **Veuve Clicquot carte Jaune**

Great Vintages

- **Veuve Clicquot Grande Dame**

Magnums

- **Fouquet's "Cuvée Tradition"**
- **Moët et Chandon Brut Impérial**

Nos Vins au Verre - 15cl

White Wines

- **Chardonnay IGP Pays d'Oc** "Les Bories Blanques" Dourthe
- **Pouilly-Fumé AOP** Domaine Veneau

Red Wines

- **Bourgogne AOP** Domaine Rochebin Clos St Germain
- **Crozes-Hermitage AOP** Signature Domaine Michelas St Jemms HVE

Rosé

- **Côtes de Provence AOC** Minuty Prestige

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