



10 October 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
  - Pan-fried large slice of calf's liver with raspberry vinegar
- Coffee with gourmet desserts authentic coffee and its stream of mini-pastries
  - Atlantic pink shrimp casserole with butter sauce
  - Plum and almond warm clafoutis vanilla ice cream
- 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
  - Old-style stewed lamb navarin with autumn vegetables
  - Lightly-roasted scallops Parmesan risotto
  - Provence-style grilled marrow bone, mixed leaves
- 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 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

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

Grilled châteaubriand or beef fillet skewer Béarnaise sauce

Plum and almond warm clafoutis vanilla ice cream

D'Artagnan ice cream vanilla ice cream, Armagnac prunes, chantilly cream

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Flamed crêpes Suzette with Grand-Marnier

Atlantic pink shrimps approximately 120gm, mayonnaise

Atlantic pink shrimps 120gm approximately\* mayonnaise

Déclinaison autour du citron Tarte au citron recette de 1927, sorbet, marmelade, limoncello

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 and its Provence rouille sauce

Dessert assortment

profiterole, chocolate lava cake, raspberry sorbet,

biscuit, crème brûlée, hot chocolate

Gilthead Sea Bream fillet à la plancha Provence vegetable clafoutis

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

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

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

Roasted pineapple verrine dark Rum light mousseline



## Fish

Fish and fish-based products

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

Gilthead Sea Bream fillet à la plancha Provence vegetable clafoutis

Pollack fillet and roasted Serrano ham with Puy green lentils

Famous Louis XIV artisan pike quenelles New Burg

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

Gravlax-style Norwegian salmon, Avruga roe caviar warm potatoes in oil

The fisherman's fish soup rouille sauce and croûtons

Norwegian Salmon tartare with Basil salad mix



## Milk

Milk and milk-based products, including lactose

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

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

Plum and almond warm clafoutis vanilla ice cream

D'Artagnan ice cream vanilla ice cream, Armagnac prunes, chantilly cream

D'Artagnan ice cream vanilla ice cream, Armagnac prunes, 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

Gilthead Sea Bream fillet à la plancha Provence vegetable clafoutis

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

Madagascar vanilla panna cotta exotic fruit coulis

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

Endive salad with walnuts Roquefort cream, Serrano shavings

Gravlax-style Norwegian salmon, Avruga roe caviar warm potatoes in oil

Pan-fried tournedos with morels flamed in Fine Champagne

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

Le Puy green lentil cream soup with duck foie gras

Roasted pineapple verrine dark Rum light mousseline



## Nuts

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

Plum and almond warm clafoutis vanilla ice cream

Old-style stewed lamb navarin with autumn vegetables

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 from our fish tank (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

Pan-fried King shrimp mixed salad crustacean vinaigrette dressing

Gourmet lobster salad fresh coriander dressing

Gravlax-style Norwegian salmon, Avruga roe caviar warm potatoes in oil

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 SO<sub>2</sub>)

Anjou aoc L'Échappée Propriétaire Récoltant

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■ Anjou Villages aoc Somnambule Propriétaire Récoltant

■ Anjou Villages aoc Somnambule Propriétaire Récoltant

■ Anjou Villages aoc Somnambule Propriétaire Récoltant

■ 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 Gillardeau oysters N°2 six pieces

Special Gillardeau oysters N°2 six pieces

Lightly-roasted scallops Parmesan risotto