



1 August 2022



**MANDATORY ALLERGEN INFORMATION TO CONSUMERS FOR NON PRE-PACKED FOOD**

- |                |                  |               |                 |
|----------------|------------------|---------------|-----------------|
| <b>Gluten</b>  | <b>Shellfish</b> | <b>Eggs</b>   | <b>Fish</b>     |
| <b>Peanuts</b> | <b>Soy</b>       | <b>Milk</b>   | <b>Nuts</b>     |
| <b>Celery</b>  | <b>Mustard</b>   | <b>Sesame</b> | <b>Sulphite</b> |
| <b>Lupin</b>   | <b>Molluscs</b>  |               |                 |

**Caviar**

Caviar

<b>Neuvic's Caviar - Ossetra</b> 10 grams/blinis/thick cream													
<b>Fouquet's Caviar</b> 30 grams/blinis/thick cream/quail egg/chives, shallots													
<b>Fouquet's Caviar</b> 50 grams/blinis/thick cream/quail egg/chives, shallots													
<b>Fouquet's Caviar</b> 100 grams/blinis/thick cream/quail egg/chives, shallots													

**Starters**

Starter

<b>Artichoke, girolle mushrooms and organic egg</b> spring foam													
<b>Burrata from Rambouillet</b> tomatoes, hazelnuts, simply natural													
<b>Vegetable gyoza, smoked mozzarella</b> eggplant, red sweet peppers,													
<b>Melon, dill</b> curly endive and chorizo													

**Main Courses**

Main Course

<b>Cod, zucchini, pineapple and mussels</b> thinly sliced and lightly cooked													
<b>Sea bream with verbena</b> "Duchesse Agathe", sweet pepper, bouillabaisse espuma													
<b>Veal tenderloin, grilled ratatouille</b> sweet garlic, BBQ sauce													
<b>Hanger steak tataki</b> black garlic, lemon and mousseline potato													



# Formules Événementielles

## Scallop from Port-en-Bessin, served as a carpaccio

clementine jelly, borage flower

Champagne Veuve Clicquot Ponsardin, Carte Jaune - 10cl



## Brittany lobster confit with blackcurrant from Burgundy

gnocchis with matured comté cheese

Champagne Veuve Clicquot Ponsardin 2012 - 10cl



## Wine

### White Wines

■ <b>Chablis</b> Saint Martin, Domaine Laroche											
■ <b>Chablis 1er Cru</b> Les Lys, Domaine Long-Depaquit											
■ <b>Chardonnay Bourgogne</b> Domaine Decelle Villa											
■ <b>Chassagne-Montrachet 1er Cru</b> Morgeot, Albert Bichot											
■ <b>Château Lestrille</b> Entre-deux-Mers											
■ <b>Condrieu</b> Les Corbonnes, Vignoble De Boisseyt											
■ <b>Coteaux de Suresnes</b>											
■ <b>IGP Côte de Gascogne</b> Domaine de Miselle											
■ <b>Languedoc</b> Cuvée Nautica, Domaine Ortolà											
■ <b>Mâcon-Lugny</b> Les Charmes, Albert Bichot											
■ <b>Meursault</b> Domaine Vincent Bouzereau											
■ <b>Montagny 1er Cru</b> Domaine Albert Bichot											
■ <b>Muscadet Sèvre et Maine sur lie</b> La Louvetrie, Domaine Jo Landron											
■ <b>Orléans</b> Clos Saint Fiacre											
■ <b>Pouilly Fumé</b> Domaine de Ladoucette											
■ <b>Pouilly-Fuissé</b> Vieilles Vignes, Domaine Renaud											
■ <b>Reuilly</b> Les Fossiles, Domaine Denis Jamain											
■ <b>Saint-Joseph</b> Les Garipelées, Vignoble De Boisseyt											
■ <b>Saint-Péray</b> Les Potiers, Domaine Yves Cuilleron											
■ <b>Sancerre</b> Domaine Vacheron											
■ <b>Saumur</b> Domaine Lena Filliatreau											
■ <b>Savennières</b> Chamboureaux, domaine FL											
■ <b>Vougeot 1er Cru</b>											

Le Clos Blanc de Vougeot, Monopole, Domaine de la Vougeraie





## "À la carte"

### Matured cheese assortment

Selected by Xavier Thuret, Best Craftsman of France



### Choice of cereals

Unsweetened Corn Flakes, All Bran, Muesli Gourmand, Frosties, Choco Crispies



### Viennoiserie basket

Croissant, raisin croissant, chocolate croissant, homemade seasonal Danish pastry, selection of bread fresh butter, and jam, marmalade and honey



### Philadelphia cream cheese



### Two eggs prepared as per your request

Fried, boiled, poached, scrambled or as an omelette



### Dim sum with king prawns



### Fromage blanc, fromage blanc 0%



### Choice of sweet treat

Pancakes, French toasts, waffles or crêpes with sugar, maple syrup, chocolate sauce



### Granola and fromage blanc



### Eggs with smoked salmon from Norway

Omelette or scrambled



### Porridge with milk

or water, served with a selection of dried fruit



### Norwegian smoked salmon



### Tuna tataki



### Toasts

White bread, wholemeal bread, cereal bread, glutenfree bread, butter and preserve



### Individual viennoiserie



### Choice of yoghurt Plain, plain 0%, vanilla, apricot, strawberry



## Brunch

### Mixed cheese plate

Sélectionnés par Xavier Thuret, Meilleur Ouvrier de France



### Selection of pastries, sweets and biscuits



### Baker's selection

mini pastries and bread basket, Bordier butter, lavender honey and homemade jams



### Egg Benedict with salmon or truffled ham



## Cocktails

### Cocktails

#### Barbottage 2020

Veuve Clicquot Ponsardin Champagne, fresh lemon juice, carrot juice, strawberry candy syrup



#### Génépi Sour

Génépi liqueur, Chambérisette strawberry liqueur, sugar cane syrup, egg white



#### Hibiscus Show

Veuve Clicquot Ponsardin Champagne, Grand Marnier Cordon Rouge, cranberry juice, hibiscus syrup



#### Joy's Club

French gin from maison Drouin, Chambord raspberry liqueur, yellow lemon juice, egg white



#### Le Champagne Cocktail de Stéphane

Veuve Clicquot Ponsardin Champagne, Cognac Lhéraud V.S.O.P Napoléon mandarine, bitter peach, sugar



#### Little Movie

Rum Havana 3 years, velvet falernum liqueur, fresh lemon juice, tonka bean syrup, Schorle lemon/ginger lemonade



## Liquors

### Aperitif

#### Fonseca Tawny



### Beer and cider

#### Cidre brut



## Hot drinks

### Hot drinks

#### Gourmet Coffee

