



GUSTAVE MENU

Dinner

Choose an option for the starter, the main dish and the dessert

STARTER

Cream of artichokes, Barigoule jus, fried onions and tapenade

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Niçoise-style tartlet with curry condiment

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Maison Lenôtre "Pâté en croûte" and melon pickles

MAIN DISH

Einkorn risotto with turmeric, creamy tomato sauce, fennel and parmesan cheese

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Seared Sea bream with aioli, steamed vegetables and new potatoes

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Slow-cooked veal chuck Marengo with creamy corn and mushrooms

DESSERT

Vanilla cream pot with Melba-style peach and redcurrant

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Shortbread almond tartlet with lemon-mint curd and meringue

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Grand cru dark chocolate fondant cake with vanilla custard cream sauce

DRINKS

Glass of Champagne Devaux

1/2 bottle of filtered water, still or sparkling - Castalie

Two glasses of wine :

AOP Médoc Château Lalande Villeneuve

Vin de France - Duo des Mers Sauvignon Viognier

AOC Côtes-de-Provence - Love by Leoube

Coffee or Tea: Grande Réserve Richard; Kusmi Tea Paris