



GOÛT DE FRANCE
14-22 October 2021

Cold appetizer

Goat cheese mousse, yellow beetroot,
figs, caramelized red onion, crackers

150 g, 16 lv

Hot appetizer

Catfish fillet, asparagus, carrot, fennel
and anise veloutè

180 g, 16 lv

Main dish

Variations of guinea fowl, green lentils,
wild mushrooms, pea panna cotta,
tarragon jus

300 g, 30 lv

Dessert

Éclair with pumpkin mousse, caramel
souse, crunchy walnuts chips

120 g, 8 lv

White wine

Muscadet

Sevre Et Maine Sur Lie, Loire

150 ml, 16 lv | 750 ml, 75 lv

Red wine

Bordeaux

Jean-Pierre Moueix

150 ml, 16 lv | 750 ml, 75 lv

Digestive

Ratafia de Bourgogne

Edmond Briottet

50 ml, 8 lv