



*Philippe Boucher, « Maître Cuisinier de France »,
and Anthony Iorio, Chef de Cuisine, propose :*

“The Epicurean Menu”

*3 Dishes, Dessert – 96 €
with Soft-White & Lovingly-Matured Cheeses – 108 €*

Menu to be chosen by all guests

*Duck Foie Gras Marinated and Cooked in the Auberge
Exotic Fruit Variation*

Or

*Ravioli of Prawns and Oysters, Small Vegetables,
Yuzu and Spinach Pearls*

Scallops in the Shell with Herbs and Spices

Or

*Back of Turbot with Root Vegetables, Lime and Hazelnuts,
Thyme Flower and Sweet Red Pepper Purée*

Slice of Pigeon with Truffle Sauce

Or

Soft Veal Stew, Fennel and Morel Pearl Barley Risotto

Granny-Smith, Dark Sesame and Chocolate Dulcey in a Flash of Greed

Or

*Duo of Chestnut Sorbet, Soft Gêne Bread
enhanced with Blackcurrant and Juniper Berries*