



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

“Auberge Menu”

*Starter, Main Course, Dessert – 74 €
with Soft-White & Lovingly-Matured Cheeses – 86 €*

Menu to be chosen by all guests

Sea Bream Sashimi with Clementine on its Leek Fondue in Vinaigrette

Or

*Galantine of Rabbit and its Cromesquis of Shoulder Confit with
Tarragon*

Accompanied by Small Condiments

Gurnard and Roasted Potatoes on its Green Coulis

Enhanced with Lemon and Horseradish

Or

Duck Fillet with Orange Sauce and Mustard Seeds

Sweet Almond Velvet Duo of Apple and Quince

with the Aroma of Mulled Wine

Or

Bourdaloue Pear Tart with Vanilla Ice Cream,

Dark Chocolate Crisp