



*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

*Duo of Dried and Lightly Smoked Camargue Bull Tartare
on Cereal Toast*

Or

*French Dressing of Asparagus and Peas
Served with King Prawns and Scallops*

*Gurnard and Roasted Potatoes on its Green Coulis
Enhanced with Lemon and Horseradish*

Or

*Veal Filet Mignon with Pearl Barley,
Fennel and Parmesan Risotto and well-seasoned Veal Juice*

*Raspberry, Sweet Rhubarb, Opalys Rhubarb Mousse
and Crisp Brioche*

Or

*Bourdaloue Pear Tart with Vanilla Ice Cream,
Dark Chocolate Crisp*