

SAMPLE MENU – TOULOUSE-LAUTREC EVENING

STARTER

Thin slices of marinated sea bream tataki with Timur berries, cauliflower variations, and grapes

or

Quail supremes infused with argan oil, buckwheat refreshed with apples, and date condiment

MAIN COURSE

Veal shank prepared in the style of a traditional blanquette, crispy rice, sautéed mushrooms, pickled carrots, and creamy foamed sauce

or

Confit fillet of pollock fish, parsley potato risotto, Morteau sausage, and Cantal-infused emulsion

DESSERT

Madagascar vanilla bavares, lychee confit flavoured with umeshu, and soft almond Genoese sponge cake

or

Manjari 64% chocolate namelaka, soft chestnut biscuit, chestnut cream, and tangy clementine

DRINKS* (depending on the option selected)

½ bottle of wine

or

½ bottle of Champagne

VEGETARIAN MENU

STARTER

Leeks and Pompadour potatoes in vinaigrette, plant-based cream whipped with yellow wine, pickled mushrooms, and caramelised pecans

or

Ginger-scented quinoa, a selection of cooked and raw spring vegetables, and smoked tofu

MAIN COURSE

Selection of Italian pasta with wild mushrooms, baby spinach, and hazelnuts
or
Arborio risotto, sautéed heirloom vegetables with garlic, and aromatic herb coulis

DESSERT

Apple crostata infused with Armagnac

CHILDREN'S MENU

Ham and Boursin wrap, creamy organic eggs

Roasted free-range chicken drumstick, mashed potatoes, and light gravy

Dame Blanche: Madagascar vanilla ice cream, chocolate sauce, traditional whipped cream,
and toasted almonds

Fruit juice

Homemade dishes are prepared on site using fresh ingredients. Measures have been implemented to reduce the risk of cross-contamination by allergens; however, the total absence of traces cannot be guaranteed.