

Prestige Packages

Lunch and Dinner Packages at 195 €

Aperitif: a glass of Champagne and fruit juices, selection of small cheese choux-pastry (30 minutes)

4 course menu (amuse bouche, starter, fish/ meat main course and dessert)

Coffee and chocolates

½ bottle of wine and ½ bottle of mineral water per person

Cloakroom included

Menus printed out

Menu

Amuse bouche

Sea bass tartar with straws seaweed, delicate turnips jelly with yuzu

Or

Small ravioli with lobster refreshed with tarragon, coral emulsion

Steamed fillets of sole stuffed, slow-simmered cabbage with citrus fruits and braised girolles

Or

Saddle of milk-fed lamb with juice, fricassee of green asparagus

Strawberry Pavlova, light meringue gratined with lime

Or

Saint-Honoré in a Rivoli style

Coffee, petits fours and chocolates

Wines

Auxey-Duresses, les Hautés 2008 Domaine Jean-Marc Vincent

Crozes-Hermitage 2008 Domaine Yann Chave

Lunch and Dinner Package at 225 €

Aperitif: a glass of Champagne and fruit juice, selection of 3 creations (30 minutes)

4 course menu (amuse bouche, starter, fish or meat main course and dessert)

Coffee and chocolate

½ bottle of wine and ½ bottle of mineral water per person.

Cloakroom included

Menus printed out

Menu

Amuse bouche

Hot and cold of sole with caviar grains

Or

Poached Dublin Bay prawns in a Parisian-style, mixed diced vegetables in a tomato jelly

Roasted back of turbot, sprouts of New Zealand spinach gnocchi and shells in a shallot and white wine broth

Or

Heart fillet of beef roasted and duck foie gras mushrooms with bone marrow

Soft biscuit with lime meringue, tequila lime sorbet

Or

Dark chocolate and coconut cream, cacao crusty puff pastry with coconut sorbet

Coffee, petits fours and chocolates

Wines

Mercurey 1^{er} cru Champs Martin 2007 Domaine Lorenzon

Château Martinat 2007 Côte de Bourg