



Amuse Bouche

***Pan Fried Duck Foie Gras Escalope
Foamy Jus of Ginger and Lemongrass***

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***Skewer of Scallop in Rosemary
Smooth Risotto in Wild Rice and Parmesan
Seasonal Mushroom***

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***Free Range Chicken Breast from the Landes
Red Beetroot Foamy Jus
Glazed Pumpkin, Chinese Cabbage and Dauphine Potatoes***

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***Smooth Pillow of White Chocolate Mousse and Vanilla
Strawberry Coulis, Coconut Sorbet***

***This menu will be served to all the table guests
until 09.30 pm***

90.-Euros