

Reception menu

Starters

- Foie gras served with cherry compote, coriander purée and thin dried fruits biscuit
- Watermelon, green and yellow melon balls served on melon jelly with balsamic spheres, pine nuts and riquette coulis
- Trio of tomatoes served with burratina cheese cream, basilic crumble and celery sauce

Main courses

Fish

- Stir fried pollack, yellow and green zucchini with marjoram and zucchini flower stuffed with Kalamata olive tapenade
- Salmon aiguillettes with fennel, green and white asparagus, yellow wine sauce and avruga

meat

- Duck magret with vinegary fig condiment and candied potatoes
- Supreme of yellow poultry, mushroom cream and tagliatelle pastas with artichoke

DESSERTS

- Cherry cream and redcurrant tartlets
- Noodles of mango, raspberry juice with Kampot pepper and sweet toast
- Chocolate and tarragon finger, tender caramel with tarragon
- Peach «parfait», heart perfumed with white balsamic and Espelette pepper