



Menu D licieux

TRIO OF AMUSE-BOUCHES

trois mises en bouche

PAN-SEARED PERCH FILLET IN A BUCKWHEAT CRUST, WITH A RICH GAMAY BUTTER

filet de perche en cro te de sarrasins au beurre de gamay

SUPREME OF CHERRY-STUFFED GUINEA FOWL SERVED WITH A REFINED GRAPE SAUCE

supr me de pintade farci cerise sauce raisins

CURATED CHEESE SELECTION FROM MAISON BELLEVAIRE WITH MIXED LEAVES

plateaux de fromage maison bellevaire & mesclun

STRAWBERRY GATEAUX

fraisier

COFFEE, BAGUETTE, CHOCOLATE

cafe, pain, et petit chocolat

Menu V g tarien

MEDLEY OF SEASONAL CRUDIT S

farandole de crudit s de saison

LEEK FLAN AND CRISPY VEG WITH GOURMET BLEND OF GRAINS

flan de poireaux/croustillant de l gumes/c r ale gourmande

PROVENCAL TART WITH MIXED LEAVES (OR FISH OPTION)

tarte proven ale & mesclun (ou poisson du mariage)

CHEESE

fromage

STRAWBERRY GATEAUX OR FRESH FRUIT SALAD

dessert du mariage ou salade de fruits frais

COFFEE, BAGUETTE, CHOCOLATE

cafe, pain et petit chocolat

