

Starters, a choice or either

Mixed seafood platter with king prawns, marinated salmon and oysters

Or

Smooth and luxurious foie gras with caramelised onion chutney and toasts

With a.....
Bellini champagne cocktail

Mains, a choice of either

Pan fried sea bass in a beurre blanc and chorizo sauce served with crushed potatoes, truffle oil and seasonal vegetables

Or

Filet of beef in a wild mushroom forestiere sauce served with potato Dauphinois and seasonal vegetables

Dessert

Café gourmand, a mixed selection of mini French desserts served with a freshly ground coffee

Cheeses:

A fine selection of local and French cheeses

60€

