



MENU BOURGEOIS

LOBSTER SALAD 'À LA FRANÇAISE'

OR

SCALLOP OF FOIE GRAS, PAN-COOKED, PASSION FRUIT SAUCE

RED MULLET DRESSED IN CRUSTY POTATO SCALES

OR

PAN-COOKED SCALLOPS WITH BEURRE BLANC, POTATOES SOUFFLÉES

BEAUJOLAIS WINEMAKER'S SHERBET

VEAL CHOP AND KIDNEY COOKED IN A CASSEROLE, GARNISHED 'À LA BOURGEOISE'
(FOR TWO PERSONS)

OR

PIGEON IN PUFF PASTRY WITH YOUNG CABBAGE

OR

VEAL SWEETBREADS BRAISED, WHITE IVOIRE SAUCE

SELECTION OF FRESH AND MATURED CHEESE FROM «LA MÈRE RICHARD»

DÉLICACIES AND TEMPTATIONS
FANTASIES AND CHOCOLATES

230.- EUROS PER PERSON

