

MENU GOURMAND

37€

*Tart of swordfish on a layer of cooked and thinly chopped tomatoes with pink berry
Fresh duck Foie Gras, orange chutney
Vegetables Terrine quail fillet and egg, vinaigrette with mustard of Reims*



*Veal filet mignon flambéed in Prunelle de Troyes
Cod loin, herbs, sweet pepper zabaglione
Duck breast with splinters of salted caramel and sour cherries*



Tray of refined Cheeses



Buffet of Home-made Desserts