



# MENU ROYAL

149€

Cocktail\* + Glass of Champagne + Starter + Main course + Dessert + Drinks\*\*

- \*\*A bottle of your choice for 2 people
  - white: Gewurztraminer or Prestige white
  - red: La Rabassiere or Prestige red
- + Still or sparkling mineral water
- + Coffee or mint tea



\*Welcome cocktail  
(with or without alcohol)

## OUR ENTRANCES

### The Famous Calife's Foie Gras

*shallot confit with mustard seed and gingerbread toast*

### Salmon Gravlax

*with citrus fruits and fresh cheese with herbs*



### Mesclun Salad with Grilled Vegetables

*composed of grilled zucchini, eggplant and peppers, Pistou sauce*



### Grilled Prawns with Gomasio

*with a yuzu avocado and mango cream*



### Puff pastry of chanterelles with Foie Gras

*with morel sauce*

## OUR DISHES

### Grilled Sea Bass Fillet

*with tarragon beurre blanc and celery root mousseline*

### Yellow Chicken Supreme

*with a yellow wine sauce, accompanied by a declination of carrots*



### Sauté of Vegetables with Lemongrass and Coconut Milk

*doubled with shiitake mushrooms, tofu and quinoa*



### Lamb Shoulder Confit

*chef's specialty, roasted potatoes, crisp seasonal vegetables*



### Filet of beef Rossini style

*fillet of beef with Rossini sauce, foie gras, gratin dauphinois and roasted seasonal vegetables*

\*\*\* Cheese Plate (+6€) \*\*\*

## OUR GOURMET MOMENT

### The Famous Iced Nougat

*nougatine, mango coulis, ginger caramel*

### Moelleux au Chocolat

*custard, vanilla ice cream from Madagascar*



### Fresh Fruit Cup

*accompanied by a liqueur of Ratafia*



### The Paris Lemon Cheesecake

*speculos, lemon cream, limoncello and lemon sorbet*



### Revisited Tarte Tatin and its Glass of Calvados

*apples, Breton shortbread, vanilla supreme, caramel ice cream with Guérande salt*