



MENU ROYAL

Welcome Glass of Champagne or Cocktail (with or without alcohol)

STARTERS

Salmon gravlax

citrus fruits and fresh cheese with herbs

Grilled prawns with gomasio

with a yuzu avocado and mango cream

The Famous Calife's foie gras

sweet shallot confit with mustard seed and gingerbread toast

Puff pastry of chanterelles with foie gras

with morel sauce



Grilled vegetable salad

composed of grilled zucchini, eggplant and peppers, pistou sauce

MAIN COURSES

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

Roast lamb shoulder confit

chef's speciality, roasted potatoes, crisp seasonal vegetables

Beef fillet à la Rossini

Rossini sauce, pan-seared foie gras, gratin dauphinois, seasonal vegetables



Sautéed vegetables with lemongrass and coconut milk

doubled with shiitake mushrooms, tofu and quinoa

Cheese Platter (extra 6€)

GOURMET MOMENT

Chocolate lava cake

dizzled with a custard and lined with a vanilla ice cream from Madagascar



Fresh fruit salad

accompanied by a liqueur of Ratafia

The Famous iced nougat

with nougatine, mango coulis and ginger caramel

The Paris lemon cheesecake

speculos, lemon cream, Limoncello and lemon sorbet

Revisited tarte tatin with a mesure of Calvados

apples, breton shortbread, vanilla supreme, caramel ice cream with Guérande salt

DRINKS

A bottle of wine for 2 persons (selection du Chef)

Still or sparkeling mineral water

Café or traditional mint tea