



GUSTAVE MENU

Dinner

Choose an option for the starter, the main dish and the dessert

STARTER

Maison Lenôtre pâté-en-croûte, red chicory leaves with mustard, hazelnuts and parsley

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Winter pistou soup with einkorn, soft-boiled egg, melt-in-your-mouth vegetables and plant-based condiment

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Smoked trout on a celeriac and apple remoulade with trout roe

MAIN DISH

Creamy Camargue rice with Comté cheese, broccolini and seasonal Île-de-France mushrooms

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Scallop moelleux with leek fondue, nutmeg and butternut squash

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Veal breast glazed in jus, crispy Camargue rice, salsify and spring carrots

DESSERT

Green apple shortbread tartlet with shiso flower white ganache

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Viennese-style chocolate cream with cacao nib nougatine

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Citrus-flavoured île flottante with lemon zest custard sauce and citrus gelée

DRINKS

Glass of Champagne Devaux

1/2 bottle of filtered water, still or sparkling - Castalie

Two glasses of wine :

AOC Graves Château Pouyenne

AOP Côtes du Roussillon - Bila Haut

AOC Côtes-de-Provence - Love by Leoube

Coffee or Tea: Grande Réserve Richard; Kusmi Tea Paris

Excessive alcohol consumption is dangerous for your health. Please drink responsibly.