

# Starters

Crab with spices  
& avocado cream

Pan-seared duck foie gras,  
pineapple chutney

Scallops carpaccio with lime,  
artichoke mousse

Cream of pumpkin  
& roasted prawns

# Main Course

Bresse chicken with potatoes & leeks,  
cooked like a Baeckeoffe

Pan-fried sea-bass,  
risotto with wild mushrooms

Roasted scallops  
& braised endives with orange

Rack of lamb & vegetables Tian

# Dessert

Lemon crumble

Iced Vacherin  
with Bourbon vanilla ice cream & red fruit sorbet

Williams pear & vanilla Millefeuille

Chocolate tart, coffee sorbet

\*Ice cream & sorbet from Maison Berthillon

# Wine

Champagne "Drouant"

## Blancs

Chablis J.P Grossot 2013, 100% Chardonnay

Domaine de Grangeneuve, V de Viognier 100% Viognier  
Vallée du Rhône Méridionale, H. Bour

## Rouges

Château Tour de Mons, Margaux 2011

Domaine de Grangeneuve, Vallée du Rhône  
"Terre d'épices" 2012, Vieille vignes Grenache et Syrah