

# Menu "Groups"

SUMMER FESTIVE DINNER

## ENTRÉES

- ◆ **DOUZAINES D'ESCARGOTS À LA BOURGUIGNONNE** [GFOD].....16  
Dozen Snails baked in Garlic and Parsley Butter, Baguette
- ◆ **CAMEMBERT FARCI AUX FIGUES** [GF] [V].....17  
Roasted Camembert, stuffed with Fig, Caramelised Onions and Potatoes served with Mesclun and Walnuts

## MAINS

- ◆ **BLÉSOTTO CRÉMEUX AU FROMAGE SAVOYARD** [V].....33  
Wheat grains cooked like a risotto with "Abondance" French Cheese, Mushrooms, Onions, Vegetables and Truffle Oil
- ◆ **CUISSE DE CANARD BRAISÉE, SAUCE POIVRE VERT** [GF] [HOT].....36  
Duck Maryland slowly cooked overnight in White Wine, Potatoes Wedges cooked in Duck Fat, Cauliflower Purée, with **STRONG** Green Pepper Sauce

## DESSERTS

- ◆ **CRÈME BRULÉE AU CARMEL SALÉ** [GF] [V] .....12  
Traditional Vanilla flavoured Crème Brûlée with Salted Caramel  
> **OPTION: Your Crème Brûlée « flambé » with Rum** .....+4
- ◆ **FONDANT AU CHOCOLAT, CRÈME ANGLAISE À LA CHÂTAIGNE - 10 MINUTES BAKING** .....12  
Chocolate Lava Cake with Chestnut English Cream
- ◆ **ASSIETTE DE FROMAGE 40G** [GFOD] [V] .....12  
French cheese (2) Assortment, Baguette

**3 COURSES | \$55 PER PERSON**

### **Nota Bene**

The Menu is for one person. If you want to share the main course, « à la carte » prices will apply.