

The menu includes:

Appetizer

Profiterole with foie gras and carrot marmalade with Port coulis

or

Bruschetta and green lentils with Doré-mi cheese and fine herbs croutons

or

Tomato cocktail and young leaves of the garden and gourmet spoon to 3 flavours
(liver mousse, cheese and spinach, smoked salmon mousse)

Soup of the day

Doria cream marbled with red pepper coulis

or

Game consommé with baby vegetables and duck ravioli

or

Cream of corn perfumed with Brandy

Main Course

Chicken stuffed with veal, apricots, cranberries, coconut milk sauce and ginger

or

Veal escalope stuffed with smoked salmon, lime sauce and fresh chives

or

Green pepper flan salmon with 2-pepper coulis

Dessert

Gourmet cup with fruits of the season and Pirouline

or

Chocolate blinis and vanilla smoothie with fresh fruits

or

Wedding cake