

' Epicurean Stroll '

A menu inspired by our culinary history

Warm Fattened Duck Liver Scallop, Espresso and Xérès Sauce,
Salade with Walnut

Or
Or Mish-mash of Lobster, Crustaceans Coulis
Oyster's Tartare with Sepra's Ink and Curry Mousse



Dublin Bay Prawn Custard, Coulis and Spinach
Or Fillet of Turbot to Coral of Sea Urchins, Fennel Fondue and Buckwheat
Pancake

Or Fillet of Codfish, Saffron Sauce, Vegetable Julienne



Fillet of Beef to Cognac Sauce, Oyster Mushroom
and Granited Potatoe with Carrouges Cheese
Or Chicken of the Farm, Pays d'Ouche Sauce, Mixed Vegetables
Or Veal's Sweetbread, Pommes Gaufrette



Cheese Tray
Or white cheese, with Fresh Cream
Or Salad with Camembert Cheese Fritters



Grilled Strawberry and Raspberry Custard and Coulis
Or Fruits Brochette to Spicy Wine
Or Two Apples Chilled Millefeuille with Calvados
Or Café Gourmand

Curmonsky

39,50 €

(add. Lobster 9 €)

starter
Hot Fish
or
Hot Dish
cheese
or
Dessert

Escoffier

45 €

(add. Lobster 9 €)

starter
Hot Fish
or
Hot Dish
cheese
&
Dessert

Vatel

49 €

(add. Lobster 4.50 €)

starter
Hot Fish
Hot Dish
cheese
Dessert

Menu served before 1.15 pm for the lunch 9.pm for the dinner

Le Petit Vatel, gastronomy in all floors

Price nets, Drink no include