

Menu

Appetizer

**Gratin of cod a la Provence
& leek fondue with seafood in saffron sauce**

OR

**Fillet of Goat-fish with Bohemian vegetables
in caramel sauce**

OR

**Foie gras roasted in sugar powder
on puree of dates with ginger slices**

Main Course

**Turbot with mini-vegetables,
candied fruits and coriander. Served with crab consommé**

OR

Lobster gratin on puree of menthol beans with Nantua sauce

OR

Marinated duck stewed in cocoa & polenta with apple flakes

Dessert

**Chocolate "cone" filled with apricot puree
& lemon thyme and bitter chocolate sherbet**

OR

**Light liquonice on a biscuit with dried fruits
in a tea sachet**

OR

Mascarpone parfait with sweet potato jam