Les Cent Marches

280 €

Wine pairing 120 €  •  Unique wine pairing 280 €

Oille
Spring oille

Entrées
Poached langoustines
Duck foie gras, green asparagus and St. George’s mushrooms
Green pea ragoût

Relevé
Turbot with shellfish

Rôst
Chicken from Culoiseau in two ways

Entremets
Potato pie
Giblet tartine
Morels

Eau Parfumée
Cascara

Desserts
Louis XV elixir, strawberry and rhubarb
1724 chocolate and crispy praline composition
LE GRAND BANQUET

100 €

EXPERIENCE

Add a glass of Champagne Extra Brut - Veuve Clicquot - nv
120 €

Hot drink
Your choice

American coffee, espresso, espresso decaf
Double espresso / double espresso decaf
Cappuccino, latte, latte macchiato
Selection of tea and infusion
Hot chocolate from Alain Ducasse Manufacture in Paris
Matcha latte

Fresh fruit juice
Your choice

Orange, grapefruit, lemon, green apple,
pineapple, carrot

Bread, viennoiserie
& topping

Bread assortment
Selection of viennoiseries : Croissant, chocolate roll, brioche
Farm butter, organic jams and honey

Yogurt & fruit

Yogurt with fruit or fromage blanc
Fresh fruit salad
Goat curd with herbs

Terrine

Rabbit and pistachio terrine, pickled vegetables

Sea

Half-smoked Scottish salmon, lettuce and citrus

Grazing

Grenadin of veal with jus

Garden

Small spelt, girolles and green asparagus

Selection of matured cheese

Pâtisseries

Cookies

Strawberry entremets
Rum baba, lightly whipped Chantilly
1724, chocolate and crispy praline
Ice cream and sorbet