

2026 BASTILLE DAY DINNER

220€

A glass of champagne
Laurent-Perrier La Cuvée

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AMUSE BOUCHE

CHILLED CUCUMBER VELOUTÉ,
fromage blanc

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STARTER

TUNA CARPACCIO
with avocado cream, lemon,
turmeric and Sologne caviar

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MAIN COURSES

TURBOT
with fresh herbs, artichokes à la barigoule,
blanc de blanc emulsion

ANGUS BEEF FILLET,
truffle potato mousseline, foie gras and rich jus

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PRE-DESSERT

BABA INFUSED WITH FLORAL BLACK TEA,
peach and Madagascar vanilla cream

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DESSERT

ANAÏS STRAWBERRY BLANC-MANGER,
cereals, farmhouse vanilla cream and herb condiment

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MIGNARDISES

Coffee or tea