

## *Gourmet Menu*

*(Same menu for all the guests with 1 first course + 1 fish and/or 1 meat + 1 dessert and served for 15 people minimum)*

### **First Course**

*Duck Foie gras with Spicy Mangoes*

*Or*

*Creamy Zucchini Soup with Crab*



### **Fishes**

*Swordfish grilled with Curry and Coconut Milk*

*Basmati Rice, Roasted Tomatoes*

*Or*

*Prawns and Mussels in Stew with Anice Flavour; Vegetables of the Season*

### ***And / or***

### **Meats**

*Leg of Lamb with Thyme, Fricassée of Chanterelles and Panisses*

*Or*

*Juged Venison Old-made cooked, Fresh Noodles,  
Onions and Mushrooms*



### **Desserts**

*Iced Macaroons, Coconut Coulis, Citrus Fruits*

*Or*

*Nougat Sweet; Mulberry Sauce*

### ***Sweets***

*3-Courses-Menu = 40.00 € per person all taxes included*

*4-Courses-Menu = 45.00 € per person all taxes included*



## *Menu Niçois*

*(Served for 15 people minimum)*

*Olives, Chips and Pissaladiere (onions tourte)*

*Assortment of "Farcis Niçois" (stuffed vegetables),  
Salad and Zucchini Flower tempura*



*Fillet of Sea Bass "à la Niçoise"; Olives; Candied Aubergines*



*Stuffed Saddle of Lamb with Zucchini  
Rosemary sauce, Potatoes with Olive oil*



*Sheep's Cheese from "Comté de Nice"  
Bread with Candied Tomato and Thyme*



*The famous "Tourte de Blettes"; Lemon Sorbet*

*Sweets*

*50.00 € per person all taxes included*



## ***PLEASURE MENU***

*(Same menu for all the guests with 1 first course + 1 fish + 1 meat + 1 dessert and served for 15 people minimum)*

### **FIRST COURSE**

*Royal Crayfish with Mushrooms Boutros, Nantua Soup,  
Potted Salmon, green Onion ream, raw Tomato Petal, Cold Fish-Stock*  
Or

*Potted Salmon, Green Onion Ream, Raw Tomato Petal,  
Cold Fish-Stock*

### **HOT FISH DISHES**

*Stuffed Whiting with Caviar of Herring, vegetables like Thailand,  
Distant Spices Sauce*  
Or

*Assortment of Pilchards Fillet in Provencal Flavoured, Stuffed Squash, Zucchini with Shellfish,  
Virgin Oil*

### **HOT MEAT DISHES**

*Leg of duck with goose Liver, Mashed Potatoes  
with Bacon and Black Radishes*  
Or

*Stews Shoulder of Lamb, vegetables of Season*

### **CHEESE**

*Fresh Goat Cheese Croquette with Honey,  
Brochette of Grapes and Celery*

### **DESSERTS**

*Light Mandarin Mousse with Cointreau*  
Or

*Pears and Chestnut cake, Armagnac Sauce*

*Sweets*

***50.00 € per person, all taxes included***



## ***GASTRONOMIC MENU AUTUMN-WINTER***

*(Same menu for all the guests with 1 first course + 1 fish + 1 meat + 1 dessert and served for 15 people minimum)*

*(From Mid-October to Mid-March)  
3 canapés per person*

### *STARTERS*

*Duck Goose-Liver, Consommé pan-fried,  
Little Marrow Ravioli with Cèpes*

*OR*

*Greedy sandwiches of “Pot au Feu” meat, Walnut bread,  
Horseradish roots Rémoulade, Winter Pompia*

### *FISH COURSES*

*Scallops with Corse Clementine jus and zest,  
Violet Potato Purée*

*OR*

*Scampi Ravioli, Vegetables Medley, Concentrate of Girolles “Matelote”*

### *MEAT COURSES*

*Lamb in Cèpes crust, Liquorice jus, Filled Charlotte with grated Brousse cheese*

*OR*

*Stuffed Pigeon with dried tomatoes old crop, Chanterrelles,  
Spelt Risotto with dried fruit in a “Rouennais” base*

### *CHEESE*

*Hot melting Camembert with Truffle in Collard Greens*

### *DESSERTS*

*Fig Doughnut on a Quince Marmalade,  
Acidulous Black Currant sauce*

*OR*

*Persimmon in candied stell filled with creamy rice pudding from my tender age,  
Crispy Ginger “Arlette”*

*Sweets*

***70.00 € per person, all taxes included***





## ***GASTRONOMIC MENU SPRING-SUMMER***

*(Same menu for all the guests with 1 first course + 1 fish + 1 meat + 1 dessert and served for 15 people minimum)*

*(From Mid-March to Mid-October)*

*3 canapés per person*

### **STARTERS**

*Cannelloni of Goose Liver with Green Peas's Crème Brûlée, Carrot juice*  
OR

*Range of spring Vegetables, Crispy Parmesan Lollipop, Sureau vinaigrette*

### **FISH COURSES**

*Mediterranean Sea Perch section, Royal beans with butter,  
Pan-Fried Fava Bean with Paysan bacon, Thyme and Lemon Oil*  
OR

*Scampi Fricassée with Saffron Petal and Marseillan's Noilly,  
Little purple Artichoke Barigoule, Fava Bean with Truffle from Saint Jean*

### **MEAT COURSES**

*Filet of Beef with candied tomatoes, Basil Doughnut,  
Taggiasches olive Risotto, Fennel sauce*  
OR

*Medallion of Veal with summer vegetables, Ratatouille juice Muslin,  
Sprouting bouquet with summer Truffle*

### **CHEESE**

*Brousse cheese from Nice in Milk Shake, Olive egg Bread, Small Candied tomatoes bread with thyme*

### **DESSERTS**

*Cooled Melon Soup with Berry from Venice, Almond Ice Cream in tomatoes shell*  
OR

*Candied Aubergine with Mascarpone cheese, Lemon Chiboust cream, Nut cake*

*Sweets*

***70.00 € per person, all taxes included***



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BY CHOICE HOTELS