

## Starters

*Scrambled eggs with wild mushrooms and diced bacon served with bread fingers*  
*Beef tail and cheek terrine, gherkin condiment and crisp salad*  
*Creamy green Puy lentils cappuccino served with a foie gras mousse*  
*Gravlax salmon marinated in dill served with*  
*Grenny Smith apple sticks and tangy whipped cream*

## Main dishes

*Poached pollack filet served with creamy rice and chive butter sauce*  
*Preserved Duck legs topped with mashed potatoes served with lamb's lettuce salad*  
*Roast poultry medallions served with buttered cabbage and red wine sauce*  
*Tender Pork filet served with braised lettuce in an aromatic juice, Madeira sauce*

## Desserts

*Matured Brie de Meaux served with mixed salad*  
*Crêpes Suzette and orange butter with Grand Marnier*  
*Opéra cake with chocolate and coffee icing, Arabica bean cream*  
*Lemon tartlet with candied zest jus*  
*Poached Gascony pear served in spiced citrus syrup*

