

Montpichet Menu €90 per person

Cocktails

Two cups of « Maison Gratiot-Pillièrè » Champagne per person and unlimited fruit juice

Appetizer

Three salted canapés per person

Starters

Foie gras terrine, Red onion chutney with brioche French toast

Salmon Gravlax and smoked red pepper

Gourmet salad :

Mesclun, foie gras on brioche bread, duck gizzards confit salad with gésiers de canard confit with balsamic vinegar, breast, and lardons

Main courses

Stuffed Veal Fillet Brie cheese and pesto, Vegetable pastilla

Fillet of beef with velvet sauce and gourmet glazed vegetables

Crusty sesame salmon and soy sauce and vegetable tarte Tatin

Cheese

Brie cheese and Mesclun plate

Desserts

Chocolate fondant cake and custard

Lemon meringue tartlet and its warm madeleine cake

Wedding cake*

Wines & Softs (A bottle of wine for three persons)

Domaine Gournier white

Domaine Gournier red

Mineral water and coffee

Our dishes may vary slightly depending on the season and the number of guests
A unique choice in the menu for all your guests

*in option