

Vignoly menu €108 per person

Cocktails

Two cups of « Maison Jacquart» Champagne per person and unlimited fruit juice

Appetizer

Three salted canapés per person

Starters

Foie gras terrine with figs, Red onion chutney with brioche French toast

Samoussa of marinated salmon with sweet spices, tomato tartar flavored with walnut oil

Crab meat Mille-feuille, Avocado mousse with Espelette peppers

Main courses

Mignon of veal with hazelnut crust, potato gratin with porcini mushrooms and juice with truffle chips

Duck breast with four spices and Vegetable pastilla

Fillet of halibut with satay sauce and creamy risotto

Cheese

Three cheese plates and Mesclun

Desserts

Chocolate lava cake, Raspberry sorbet, and biscuits

Apple crumble and Salted Butter Caramel Ice Cream

Wedding cake*

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

White Bordeaux Château Tour le Pin

Red Bordeaux Château Tour le Pin

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