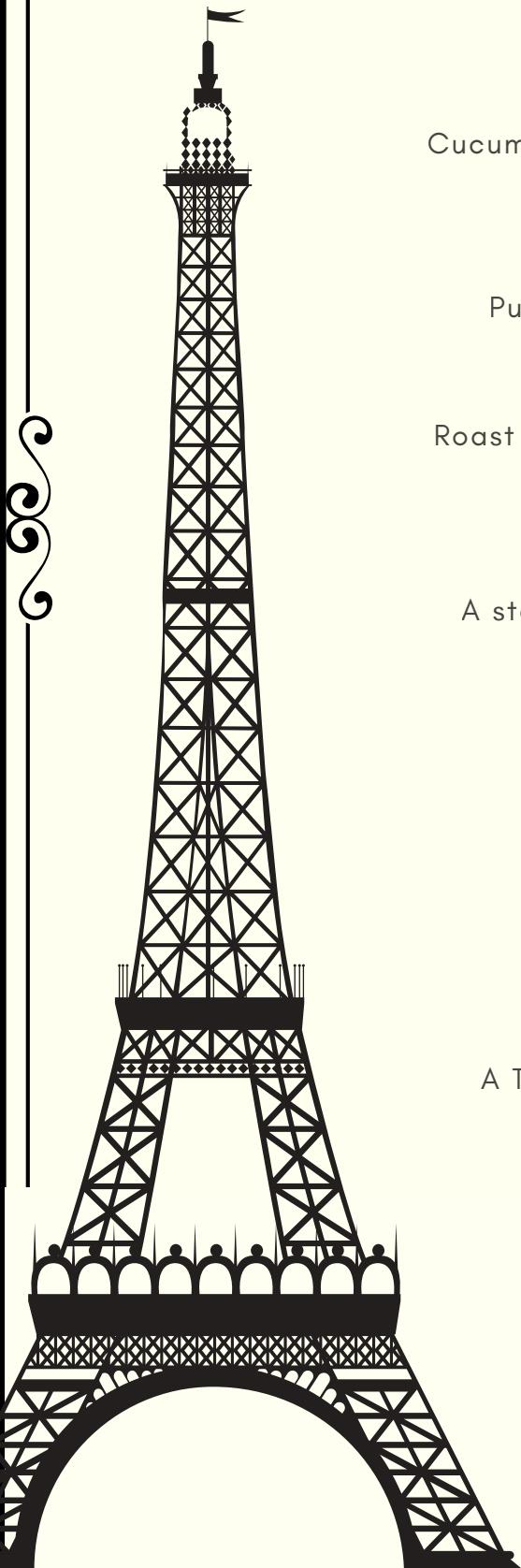


Saveurs de Paris



AMUSE BUCHE - SALMON TARTARE

Cucumber slice topped with diced salmon and tartare sauce, garnished with chives.

STARTER - VICHYSSOISE

Puree leek, onion and potato soup garnished with chives.

MAIN - POULET BRETON

Roast chicken supreme with mushrooms, courgette, leek, and hasselback potatoes and a herb wine sauce.

VEGERTARIAN ALTERNATIVE MAIN - RATATOUILLE

A stewed dish of Mediterranean vegetables garnished with fresh basil.

SORBET - FRAMBOISE SORBET

A scoop of raspberry sorbet garnished with fresh mint.

DESSERT - PARIS BREST

Wheel shaped choux pastry paired with praline cream, showered with almonds.

PETIT FOUR - MACARONS

A Traditional French macaron in the colours of the French flag with a white chocolate and raspberry jam filling

DRINK - CAFE AU LAIT

A smooth, creamy coffee with milk