

LUNCH OR DINNER IN PRIVATE DINING ROOMS OF RESTAURANT LAURENT

Established by Alain PEGOURET- Executive Chef

Same selection of dishes for all the guests, at least 48 hours in advance

Free English translation from french

**ALL INCLUSIVE MENU**

**120 Euros**

VAT 5,5% and 19,6 % on alcoholic drinks and service 15 % included on the prices without charges

**APERITIF :**

Champagne Laurent blanc de blancs 2000,  
Alsace Muscat 2006 Faller, Lillet, Whiskies,  
Banyuls "Clos de Paulilles" 2001  
fruit and tomatoes juices

**MENU :**

Chesnut soup with smoked bacon "royale", grilled hazelnuts and fried sippets

or

Skate terrine with "persillade", creamy herbal dressing

or

Duck liver half cooked and chicken fillet harmoniously glazed with lemon

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Piece of salmon slightly smoked and cooked on its skin, pasta and vegetables tagliatelle, basil oil

or

Fillet of zander in walnut crust, pumpkin and cinnamon gratin, white wine butter sauce

or

Quail cooked "à la plancha", sweat and sour turnips, red radishes and sweat potatoes

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Assortment of sorbets

or

Iced pineapple carpaccio with zests of combawas and Pina Colada sorbet

or

Guanaja chocolate iced parfait and sheets of cocoa beans

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Coffee, "petits fours"

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**WINES :**

Côtes du Rhône blanc 2008, E. Guigal

and

Roc de Jean Lys 2006, Bordeaux

**MINERAL WATER**

06/01/2010 (usual floral decoration included, personalized menus on request)

This menu as well as the price are guaranteed for a period of 15 days.