

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 2004  
Alsace Muscat 2008 Faller, Jurançon 2005, Whiskies,  
Pineau des Charentes, fruit and tomatoes juices

**MENU :**

French beans and shrimps salad, celery flavoured dressing  
or  
Cod fish and avocado in a tomato gazpacho lightly saffroned  
or  
Chicken breast and zucchini flavoured with curry sweetened by peach and fresh almonds  
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Sea bream cooked in papillote, basmati rice with vegetables and ginger  
or  
Sea trout browned in a smoked butter, stewed early leeks with thyme and lemon  
or  
“Navarin” of lamb, gnocchi, lettuce and juice of Taggiasca olives  
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Assortment of sorbets and ice-creams  
or  
“Clafoutis” of seasonal fruits  
or  
Chocolate and raspberries tart  
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Coffee, “petits fours”

**WINES :**

Château Dubois Challon « Fleur Amandine » blanc 2009, Bordeaux  
and  
Plaisir de Siaurac 2007, Lalande de Pomerol

**MINERAL WATER**

29/06/2010 (usual floral decoration included, personalized menus on request)  
This menu as well as the price are guaranteed for a period of 15 days.