

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

140 Euros .

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

APERITIF : Alsace Muscat 2006 Faller, Jurançon 2004, Whiskies, White Porto
Banyuls “Clos des Paulilles” 2001, Champagne Laurent blanc de blancs 2000
fruit and tomatoes juices, served with “amuse-gueules”.

MENU : Roast vegetables seasoned with aromatics and spicy oils
or
Shrimp ravioli Thai soup, “woked” vegetables flavours
or
Chicken wings and black mushrooms as a “fricassée”, creamy white wine sauce

Pan fried scallops with risotto, shellfish cappuccino
or
Farmer guinea-fowl roasted with an underskin herbal butter, juicy braised chicory
or
Veal flank from “Corrèze”, swisschards with parmesan cheese and black olives

Selection of French cheese

Pistacchio “Vacherin” with morello cherry
or
Dark chocolate tartlet and spicy caramel
or
Pecan nuts mousse and orange

Coffee & “petits fours”

WINES : Beaujolais blanc “Chardonnay 2008” J.P. Brun
and / or
Château l’Isle Fort 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.