

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 :

Champagne Laurent blanc de blancs 2004
Alsace Muscat 2008 Faller, Jurançon 2005, Whiskies,
Muscat d'Alsace 2008, fruit and tomatoes juices,
served with "amuse-gueules".

MENU :

Cold seasonal early vegetables fricassee
or
Marinated anchovies, preserved tomatoes with an aromatic herbal infusion
or
Duck liver terrine with port harmoniously glazed with mango, ginger and lime

Steamed monkfish browned with a "Sarawak" butter, peppered sauce,
citrus and young carrots
or
Veal "osso bucco" with flavours of mint and pineapple, semolina like a tabbouleh
or
Roasted eye of rib steak, egg-plant lasagne and lettuce

Selection of French cheese

Chocolate ice-cream, passion fruit sauce
or
Grapefruit and Campari "verrine"
or
"Mille-feuille" of red fruits

Coffee & "petits fours"

WINES :

Touraine de Sauvignon 2009, Domaine de la Charmoise
And/or
Château l'Isle Fort 2006, Bordeaux

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.