

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

175 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 : Green asparagus from “Provence” bitter sweet herbal cream
or
Marinated scallops and smoked tuna, cauliflower “ taboulé”
or
Langoustines, mushrooms in a “cassolette”, shellfish broth and whipped cream

Pan fried John-Dory, with a “Grenobloise”, eggplant and curry fritter
or
Baby veal fillet in tarragon crust, gratinated macaroni
or
Roasted loin of lamb, rubbed with sweet spices, Sardinian wheat prepared like Madras way

Selection of French cheese

Assortment of different chocolate desserts
or
Mango and “espelette” pepper mille-feuille
or
Coffee and almonds tiramisu

Coffee & “petits fours”

WINES : Mâcon-Villages “Plants du Carré” 2006, Domaine des deux Roches
and / or
Château de Côme 2004, Saint-Estèphe

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.