

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 :

Champagne Laurent blanc de blancs 2004
Alsace Muscat 2008 Faller, Jurançon 2005, Whiskies,
Pineau des Charentes, fruit and tomatoes juices,
served with “amuse-gueules”.

MENU :

Sauteed large prawns with curry, iced stewed seasonal vegetables
or
Fillet of red mullet on a salad of little vegetables with French dressing, toast of tapenade
or
“Vitello tonnato”, cos lettuce with virgin olive oil

Steamed sole highly seasoned with chorizo, baked beans
or
Caramelized loin of lamb with spices, tart of southern vegetables
or
Guinea fowl stuffed under the skin with a fresh herb butter,
vegetables and dried apricots “fricassée”

Selection of French cheese

Sangria Baba
or
Cake of mango with guava
or
Browned apricot, « calisson » ice cream

Coffee & “petits fours”

WINES :

Mâcon-Villages “Plants du Carré” 2008, Domaine des deux Roches
and / or
Château de Côme 2005, Saint-Estèphe

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.