

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

220 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 : Crispy French scampi and basil sauce
or
Lobster salad, southern vegetables and lettuce
or
Pan fried duck liver, roasted mango with ginger and lime

Thick turbot in salt crust, truffled salsify, parmesan cheese cream
or
Farmer “Bresse” chicken filled with duck liver, green asparagus and spicy juice
or
Caramelized loin of baby lamb from “Pyrénées”, violet artichokes and little onions cooked in
a butter of rosemary

Selection of French cheese

Baba with Passoa liquor, fresh exotic fruits with mild spices
or
Modern lemon tartlet
or
Chocolate and peanuts in crispy layers with thyme and lemon sorbet

Coffee & “petits fours”

WINES : Chablis 1er Cru “Les Butteaux ” 2006 , F. Raveneau
and / or
Château Clauzet 2005, 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.