

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 :

Champagne Laurent blanc de blancs 2004,
Alsace Muscat 2006 Faller, Jurançon 2005, Whiskies,
Pineau des Charentes, fruit and tomatoes juices,
served with “amuse-gueules”.

MENU :

Thin warm puff pastry tomato tart
or
Langoustine ravioli in a lemon grass and ginger juice
or
Lobster salad with seasonal vegetables, fresh coriander dressing

Thick fillet of turbot and vegetables cooked in casserole,
chicken gravy flavoured with verbena
or
Farmer chicken stuffed with duck liver, gratinated marcaroni
or
Roasted saddle of veal, pan fried chanterelles

Selection of French cheese

“Panacotta” of garden peas, mint mousse and grapefruit sorbet
or
Apricots “Tandoori” pan fried with sake and hazelnut cookie
or
Tasting of chocolates

Coffee & “petits fours”

WINES :

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