

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**

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**ALL INCLUSIVE MENU**

**230 Euros**

VAT 7 % and 19,6 % on alcoholic drinks and service 15 % included on the prices without charges

**APERITIF :**

Champagne Laurent blanc de blancs 2004,  
Muscat d'Alsace 2008 Faller, Lillet, Whikies,  
Pineau des Charentes, fruit and tomato juices,  
**served with « amuse-gueules ».**

**MENU :**

Lobster as a salad, celery “remoulade “ and truffle  
or  
Crispy French scampi with basil sauce  
or  
Pan fried duck liver, gratinated celery and truffle macaroni

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Lustered turbot with olive oil, bards and vegetables in a iodized creamy sauce  
or  
Farmer “Bresse” chicken filled with duck liver, green asparagus from Provence  
or  
Loin and saddle of baby lamb from “Pyrénées”, browned kidney with parsley and artichokes

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French cheese selection

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Baba with Passoa liquor, fresh exotic fruits with mild spices  
or  
Modern lemon tartlet  
or  
Creamy white chocolate and rose, aloe vera and grapefruit sorbet

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Coffee & “petits fours”

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**WINES :**

Chablis 1er Cru “Montée de Tonnerre ” 2008 , F. Raveneau  
and / or  
Château Clauzet 2008, Saint-Estèphe

**MINERAL WATER**

03.01.2012 (usual floral decoration included, personalized menus on request)  
This menu as well as the price are guaranteed for a period of 15 days.