



PORTALIS MENU AUTUMN - WINTER 2018-2019

€45/person

Menu chosen in advance.

Identical starter, main course & dessert for all participants.

Last-minute changes to the menu are supplementary.

STARTER

Onion confit provençal pizza ,
Citrus fruit sardines

OR

Ox cheek terrine, shallot chutney,
Meat vinaigrette

MAIN COURSE

Gilthead bream
Stewed leeks, beurre blanc, tonka beans

OR

Slow-cooked pork belly,
Seasonal vegetables and baby potatoes

DESSERT

Coconut Panna Cotta
Pineapple sorbet and sesame biscuit

OR

Molten chestnut cake,
Rum ice-cream



CÉZANNE MENU AUTUMN - WINTER 2018-2019

€65/person.

Menu chosen in advance.

Identical starter, main course & dessert for all participants.

Last-minute changes to the menu are supplementary

STARTER

Wok-fried vegetable salad

Mediterranean prawns in parsley vinaigrette

OR

Organic egg parfait, Speck ham & parsnip mousse

Young salad leaves

MAIN COURSE

Pan-fried squid

Whole-grain spelt and kaffir lime risotto

OR

Ginger Peking duck

Squash and seasonal mushroom royale

DESSERT

Lemon cream cake , sorbet

Almond shortbread

OR

Rich, moist chocolate cake

Vanilla ice-cream and spicy biscuit



VASARELY MENU AUTUMN - WINTER 2018-2019

€85/person

Menu chosen in advance.

Identical starter, main course & dessert for all participants.

Last-minute changes to the menu are supplementary

APPETISER

STARTER

Cream of onion soup, foie gras ravioli,

OR

Vitello Tonato veal & tuna tataki

MAIN COURSE

Monkfish roasted in Florentin bacon,
A few vegetables and concentrated mushroom stock

OR

Beef tenderloin, bone marrow on toast,
Mashed potato

CHEESE PLATTER

A selection of M. Lemarié's mature cheeses

DESSERT

Black Forest gâteau, Morello cherry sorbet

OR

Vanilla Mont Blanc, chestnut cream

Mineral water, coffee & petits fours, wine list



TASTING MENU
AUTUMN - WINTER 2018-2019

€120/person

Menu chosen in advance.

Identical starter, main course & dessert for all participants.

Last-minute changes to the menu are supplementary

APPETISER

Vitello Tonato veal & tuna tataki

STARTER

Cream of onion soup, foie gras ravioli,

MAIN COURSE

Monkfish roasted in Florentin bacon,
A few vegetables and concentrated mushroom stock

AND

Beef tenderloin, bone marrow on toast,
Mashed potato

FROMAGE

Roasted goat's cheese, fruit chutney

PRE-DESSERT

DESSERT

Milk mousse, molten caramel & peanut cake
Peanut butter ice-cream