



OPERA MENU

Apéritif

Glass of Champagne

Choice of starter

Ceasar salad, crunchy bacon and caper

Salmon lightly smoked, potato waffle

Duck foie gras terrine, marmelade grape /pear

Choice of main dish

Sautéed scallops, braised endive, polenta with chestnuts

Pan-seared farm raised chicken breast, mashed potato, Port cream

Veal stew, seasonal vegetables, "blanquette sauce"

Choice of dessert

Vacherin pear/chestnut

Savarin with rum, whipped cream

Chocolaté / nuts "Crousti Eiffel"

