MADAME BRASSERIE

GRANDE DAME MENU

Choose an option for the starter, the main dish and the dessert

STARTER

Vol-au-vent with roasted vegetables and black trumpet mushrooms

~

Heritage beetroot tartlet, Bleu de Gex cheese and pear confit

~

Lobster, Royans ravioli with fresh cheese and lobster sauce

~

Chicken and duck pistachio pâté en croûte, cauliflower pickles and mustard shoots

FIRST DISH

Maison Lenôtre pie, lamb's lettuce and scallion oil jus

SECOND DISH

Scallops, shrimp, Romanesco cauliflower and French caviar

~

Farm-raised chicken stuffed with mushrooms, parsley mashed potatoes, cream sauce and watercress

~

Slow-cooked veal rack, orange-caramelized endive, olives and walnuts

DESSERT

Selection of PDO cheeses (unpasteurised):
fruity Comté, Sainte-Maure-de-Touraine, farmhouse Saint-Nectaire

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Crème brûlée-style tartlet

~

Madagascar vanilla cream pot, green apple and ginger

~

Autumn fruits crumble, lemon zest and pumpkin seeds

~

Dark grand cru chocolate fondant with vanilla custard

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Menu valid from October 14th 2026 to January 12th 2027

MIGNARDISES

DRINKS

Glass of Devaux Champagne or soft drink

1/2 bottle of filtered water, still or sparkling - Castalie

Three glasses of wine :

AOC Pessac-Léognan Chateau Haut-Vignon

AOC Saint-Véran Domaine Innocenti

AOC Côtes-de-Provence - Love by Léoube

Coffee or Tea : Grande Réserve Richard; Kusmi Tea Paris

Excessive alcohol consumption is dangerous for your health. Please drink responsibly.

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