

# MENU BONBONNIÈRE

## Amuse-bouche

\*\*\*

Duck foie gras terrine, shallot, apples and maple syrup chutney and brioche (supplement 3.00 euros per person)  
(Accompanied by a glass of sweet Côtes de Gascogne for 7.00 euros per person)

Or

Gravlax salmon served Scandinavian style with blinis  
(Accompanied by its Bison Grass Vodka for 7.00 euros per person)

Or

Normandy style snail and mushrooms tartlet

Or

Artichoke bottoms stuffed with seasonal vegetables (vegetarian - vegan)

\*\*\*

Cod fish with mint and lime, peas cream

Or

Pork tenderloin in pistachio crust, old-fashioned mustard sauce

Or

Chicken supreme with Maroilles cream

Or

Vegetable curry with coconut milk (vegetarian - vegan)

\*\*\*

Cheese plate (supplement of 9.00 euros per person)

\*\*\*

Dessert Délice of Bonbonnière

## FORMULE CLASSIQUE 94,00€/PERS

The Bonbonnière aperitif  
2 glasses of wine  
(Aquitaine white or red or rosé)  
Still or sparkling water

Or

Fruit Juice Cocktail  
50cl of soft still or  
sparkling water

## FORMULE SIRÈNE 99,00€/PERS

The Bonbonnière aperitif  
1/2 bottle of wine  
(Côtes du Rhône red, white or  
rosé GUIGAL)  
Still or sparkling water

## FORMULE SIRÈNE PREMIUM 109,00€/PERS

The Bonbonnière aperitif  
1/2 bottle of wine  
(Crozes Hermitage GUIGAL, Chablis La  
Chablisienne, Tavel GUIGAL)  
Still or sparkling water

## FORMULE FANTASTIC 119,00€/PERS

The Bonbonnière aperitif  
1/2 bottle of Brice Héritage Champagne  
Still or sparkling water

## FORMULE PLAISIR 149,00€/PERS

The Bonbonnière aperitif  
1/2 bottle of Drappier Carte d'OR  
1/2 bottle of wine  
(Crozes Hermitage GUIGAL, Chablis La Chablisienne, Tavel GUIGAL)  
Still or sparkling water