

STARTER

Burratina from Apulia, red fruit compote deglazed
with balsamic vinegar, Meurette-style

CHOICE OF MAIN COURSE

Free-range chicken supreme, Paris mushroom duxelles,
boulangère potatoes, truffle sauce

Braised cod loin à la champenoise, artichoke heart,
citrus carrot mousseline

Lightly seared beef fillet, seasonal grilled vegetables,
béarnaise sauce

CHEESE

Plate of matured cheeses (Optional +10€)
(Brie de Meaux, Comté, Sainte-Maure)

DESSERT

Velours Maxim's
(chocolate and Earl Grey ganache, raspberry biscuit)