



Private Dinner Menu

Friday and Saturday

4 Courses Table d'Hote Dinner served to your room at
6pm

1 aperitif per pers

Appetizers (1 choice per pers).

Fenouillère duck charcuterie board

Rockfeller Oyster

Salmon gravlax flavored with pastis

Forestier veal carpaccio

Bloody Mary beef tartare

Soup of the day (included).

Main course (1 choice per pers).

Salmon, velouté shellfish

Rack of venison with grand veneur sauce and marinated
cranberries

Sweetbread flavored with Meaux, honey and sherry

Beef tenderloin AAA, Bordeaux-style mixed butter

Seared scallops on carbonara risotto

Confit duck leg and spicy red wine coulis

Dessert - (included).

