



MENU

SIGNED BY MAISON LENÔTRE

COCKTAIL APERITIF

ASSORTMENT OF 3 COCKTAIL PIECES PER PERSON

POTATO CRISP WITH PARMESAN, TARAMA AND LIME
FLEUR DE GRESSIN WITH FRESH GOAT'S CHEESE,
HERBS AND RED RADISH
DUCK FOIE GRAS ON GINGERBREAD

STARTER

SMOKED SALMON TARTAR ON A TARTELETTE WITH
ESPELETTE CHILLI, SLICE OF GREEN RADISH

MAIN COURSE

NEARLY VEAL, SEASONAL VEGETABLES, MARENGO SAUCE

DESSERT

CHOCOLATE PEAR TROMPE L'OEIL

DRINKS

RED AND WHITE WINE
FRUIT JUICES
WATER

IF YOU HAVE ANY ALLERGIES OR SPECIAL DIETARY REQUIREMENTS, WE WILL PROVIDE YOU WITH AN ADAPTED MENU.
TO LET US KNOW, PLEASE CONTACT ALICE GUERIN: ALICE.GUERIN@COMEXPOSIUM.COM