



Wedding set menu

Available from 8 people from Tuesday to Saturday for lunch and dinner.

- Choose you set price menu:

Set price menu at 190€ Menu 3 dishes: Cocktail aperitif, starter, fish or meat, cheese, dessert

Set price menu at 230€ Menu 4 dishes: Cocktail aperitif, starter, fish and meat, cheese, dessert

- Create your menu with the different dishes below.
Dishes should be chosen for everybody and be decided in advance.
- Select your wine package in page 3.

Cocktail aperitif

Champagne (2 glass), alcohol assortment, fruit juice
Toasts - 6 pieces per person
Duration: around 40 minutes

Entrées

King prawns with citronella, coconut/curry risotto

Pressed duck foie gras, artichoke and black truffle

Dublin Bay prawns with caviar aspic

Poissons

Flattened cooked John Dory,
Jerusalem artichokes and truffles artichokes

Mosaic of red mullet, truffled vinaigrette

Basque-style thin fillets of bass

Viandes

Thick medaillon of french veal,
Creamed polenta with cepe mushrooms, Périgueux sauce

Breast fillet squab Rossini, smoked turnips

Sautéed fillet of beef, vegetable flan, black olives sauce

Three fine cheeses, fruit chutney flavored

Desserts

Sweet almonds bar flavoured, raspberry sorbet

or

Wedding cake (+ 10€)

or

Small cream-filled puff pastry,
topped with crisp caramel (+10€)
(From 30 people)

Cream filled puff pastry Pyramid (15€)
(From 20 people)



Wines

Two possibilities:

- You indicate us your choice of package, our Head wine waiter will select the wines for you in according with your dishes.

or

- You would like to choose you own wines, our Head wine waiter will contact you.

« Nos découvertes » - Package at 30€

(1/2 bottle per person)

Discover the soils belts in boom which already make great wines!

« A travers le Monde » - Package at 80€

(1/2 bottle per person)

This selection by passionate winemakers will make you discover the most beautiful land in Europe and the world...

« Flacons de Prestige » - Package at 150€

(1/2 bouteille par personne)

Meet the biggest names of French vineyard, the "Bourgogne", the "Bordelais" or the "Vallée du Rhone" on vintages and famous producers.

Mineral water and coffee are included in set price wine

« A la carte » choice the same day or in advance

(Billing the botte)

Please find our wines list attached in page 5.



TERMS OF SALE

THE RULES OF DEPOSIT

A deposit of 50% is necessary to confirm the reservation.

Thank you to note that your booking will be definitively confirmed when the deposit will be paid.

Possibility of settling the amount by credit card or by transfer.

PAYMENT OF THE BILL

On the premises or at the bill receipt

Payment by credit card or by transfer

THE RULES OF CANCELLATION

For all the booking, the following rules of cancellation will be applied:

- Until 4 weeks before the date of your event, the cancelation will be allowed without any penalty.
- For all the cancellation done 29 days before the date of the event, the received deposit will be kept for damages of cancellation or will be usable for a delay of 3 months as a deferment of date.
- For all cancellation done 8 days before the date of the event, the received deposit will be kept for damages of cancellation and will be not usable.

CONFIRMATION OF THE NUMBER OF GUESTS

The final number of people is transmitted 72 hours before the event. This number will be registered as the base of the minimum charged.

All the cancellation of guests registered between 72 hours and the final date of your event will be charged.

The booking for a privatization of a room involve a number of minimum pay defined.

ATTACHED - EXTRACT OF OUR WINES LIST (provided of quantity)

<u>Les vins Champagne</u>		(75 cl)	<u>Les vins rouges</u>		(75 cl)
2004	LASSERRE « Club de la Casserole »	110 €	<u>La Bourgogne avec la Cote de Nuits</u>		
NM	DUVAL LEROY « Rosé Brut »	160 €			
NM	BILLECART SALMON « Brut Sous Bois »	215 €	2007	MOREY SAINT DENIS, "En Rue de Vergy"	110 €
NM	LOUIS ROEDERER « Brut Premier »	125 €	2006	GEVREY CHAMBERTIN, Henri Boillot	110 €
2006	LOUIS ROEDERER « Brut Rosé »	210 €	2006	MARSANNAY, Philippe Charlopin	85 €
NM	MOET & CHANDON « Brut Impérial »	185 €			
2002	MOET & CHANDON « Dom Pérignon »	650 €			
<u>Les vins blancs sec</u>			<u>La Bourgogne avec la Cote de Beaune</u>		
<u>La Bourgogne avec le Chablisienn</u>			(75 cl)		
2007	CHABLIS 1er Cru, Domaine Garnier & Fils, "Mont de Milieu"	70 €	2006	SANTENAY, Domaine Lucien Muzard & Fils, «Vieille Vignes»	95 €
			2005	POMMARD 1ER CRU, Domaine Lucien Muzard & Fils, «Les Cras»	95 €
			2006	VOLNAY, Domaine du Comte Armand	100 €
<u>La Bourgogne avec la Cote de Nuits</u>					
2002	HAUTES COTES DE NUITS, Méo Camuzet, «Clos Saint Philibert»	100 €			
2007	MARSANNAY, René Bouvier, "Le Clos"	75 €	<u>La Vallée de la Loire</u>		
<u>La Bourgogne avec la Cote de Beaune</u>					
			2005	BOURGUEIL, Frédéric Mabileau, «Racines»	45 €
			2007	CHINON, Domaine du Bel Air, «La Fausse Aux Loups »	40 €
2005	MEURSAULT, Henri Darnat, « Clos du Domaine »	110 €	2009	SANCERRE, Domaine Vacheron	70 €
2007	POUILLY VINZELLE, Domaine Valette (Magnum)	170 €	2003	SAUMUR, Romain Guiberteau, «Les Arboises»	85 €
2006	PULIGNY MONTRACHET, Philippe Brenot, «Les Enseignières»	120 €			
2006	SANTENAY, Philippe Brenot, «Clos Genét»	65 €	<u>la Vallée du Rhone</u>		
<u>L'Alsace</u>					
			2009	CÔTE du RHÔNE, Château de Saint Cosme	45 €
2005	ALSACE GRAND CRU Gewurztraminer, Cave de Pfaffenheim, Go	55 €	2005	COTE ROTIE, Bernard Burgaud	120 €
2005	ALSACE GRAND CRU Riesling, Trimbach, «Cuvée Frédéric Emile»	160 €	2006	GIGONDAS, Château de Saint Cosme, "Valbelle"	120 €
			2005	SAINT JOSEPH, Domaine du Tunnel	85 €
<u>la Vallée du Rhone</u>			2004	CROZES HERMITAGE, Franck Faugier, "Les Chassis" (Magnum)	130 €
2008	SAINT PERAY, Alain Voge, «Flaur de Crusol»	105 €			
2007	CONDRIEU, Xavier Mourier, «Résurgence»	120 €	<u>Le Bordelais</u>		
2004	CROZES HERMITAGE, Domaine Raymond Roure	60 €			
			2004	Château LA GARRICQ	85 €
<u>La Vallée de la Loire</u>			1995	Château DUFORT VIVENS, Margaux	180 €
			2004	Château L'ARGILUS du ROI, Saint Emilion	95 €
2006	MONTLOUIS SUR LOIRE, François Chidaïne, «Les Choisilles»	66 €	2004	Château HAUT MARBUZET, Saint Estèphe	170 €
2007	MENETOU SALON, Domaine Founier	45 €	1996	Château CLINET, Pomerol	300 €
2007	SANCERRE, Emile Balland, "Croq Cailotte"	70 €			
2004	SAUMUR, Romain Guiberteau, «Brézé-Les Clos»	100 €			