



**LE FOIE GRAS DE CANARD DES LANDES / DUCK FOIE GRAS FROM LES LANDES...**

confit in spicy sangria wine,  
sangria jelly, caramelized figs from Solliès

**LE BAR DE LIGNE / LINE- CAUGHT SEABASS....**

roasted pave on the skin, " boulangères", rates potato,  
confit tomatoes " à la minute" and fried spring onion,  
purple artichoke, lightly bitter jus with confit lemon

**LES FRUITS ROUGES / RED BERRIES...**

contemporary vacherin with bourbon vanilla ice cream and raspberry sorbet,  
pistachio cream, blackcurrant meringue

Inclusive of Champagne and Wine