

## LADIES LUNCH 'RENDEZ-VOUS'

*The Chef's selection  
from the A La Carte Menu*

NV CHAMPAGNE ROSÉ

- PREMIÈRE CUVÉE -

BRUNO PAILLARD

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2010 ALSACE PINOT BLANC

- MISE DU PRINTEMPS -

JOSMEYER

OR

2009 VIN DE PAYS DES COLLINES RHODANIENNES

- SIGNÉ -

Y. CUILLERON

Crispy raw and cooked VEGETABLE tart  
fresh herb condiment

Steamed LANGOUSTINES, ravioli, spicy consommé

COOKPOT of green asparagus and morels  
Comté Grande Garde cru 2009

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Seared SEA SCALLOPS, peas and asparagus  
light green jus

Baked HALIBUT, celeriac, shellfish and squid

Limousin milk-fed VEAL loin, crispy sweetbreads, "vrai jus"

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Mini DESSERTS galore  
Mignardises & Gourmandises

£95

INCLUDES 2 COURSES, MINI DESSERTS SELECTION, 1 GLASS OF CHAMPAGNE ROSÉ,

1 GLASS OF WINE, COFFEE & HALF A BOTTLE OF WATER