



## **Lunch Menu**

*From Monday, December 17<sup>th</sup> to Friday, December 21<sup>st</sup> 2018*

**Pan-fried gambas**  
vegetables minestrone  
with shellfish broth

**Pike perch dome**  
creamy truffle  
and leek fondue

**Fresh and matured Cheese Selection**  
from « La Cave aux Fromages » of Reims  
and from « La Ferme de la Fontaine Orion » of Hauton  
(additional fee of 12€)

**Apple donuts from « Mont Plaisir »**  
pickled dried grape  
and rum ice cream

### **Wines selected by our Sommelier:**

White Wines  
Bourgogne blanc 2016  
Domaine Rijckaert

Pouilly-Fumé « Boisfleury » 2017  
Domaine Alain Cailbourdin

**45 € per person** (excluding beverages)  
**55 € per person** (water, wines and coffee included)

Served only for lunch  
Net rates, taxes and services included