

### **Sainte Catherine menu 49 € Three courses**

Eggplant/Fresh goat cheese/ jelly cucumber/broccoli

Or

Slow cooking line tuna belly from Saint Gilles Croix de Vie fishermen / Bouchot mussel cream with saffron / Anjou quinoa / green beans

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Slow cooking bass / spelled in risotto with grilled green pepper and old parmesan / confit country tomato / sautéed chard / vegetable sauce with beetroot and Anjou shallot

Or

Slow cooking veal rump / Macaire apple with citrus fruits / baked yellow zucchini / organic mushroom duxelle from Saumur / reduced juice

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Macarone cookie / Tahitian vanilla mousseline cream / Monsieur Georget's raspberries / Michel Cluizel grand cru chocolate sorbet

Or

Flourless hazelnut biscuit / old-fashioned praline / Tahitian vanilla ice cream

### **Menu four services 59 €**

Eggplant/Fresh goat cheese/ jelly cucumber/broccoli

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Slow cooking line tuna belly from Saint Gilles Croix de Vie fishermen / Bouchot mussel cream with saffron / Anjou quinoa / green beans

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Slow cooking bass / spelled in risotto with grilled green pepper and old parmesan / confit country tomato / sautéed chard / vegetable sauce with beetroot and Anjou shallot

Or

Slow cooking veal rump / Macaire apple with citrus fruits / baked yellow zucchini / organic mushroom duxelle from Saumur / reduced juice

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Macarone cookie / Tahitian vanilla mousseline cream / Monsieur Georget's raspberries / Michel Cluizel grand cru chocolate sorbet

Or

Flourless hazelnut biscuit / old-fashioned praline / Tahitian vanilla ice cream

### **Menu six courses 69 €**

Eggplant/Fresh goat cheese/ jelly cucumber/broccoli

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Slow cooking line tuna belly from Saint Gilles Croix de Vie fishermen / Bouchot mussel cream with saffron / Anjou quinoa / green beans

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Slow cooking bass / spelled in risotto with grilled green pepper and old parmesan / confit country tomato / sautéed chard / vegetable sauce with beetroot and Anjou shallot

\*\*\*\*\*

Slow cooking veal rump / Macaire apple with citrus fruits / baked yellow zucchini / organic mushroom duxelle from Saumur / reduced juice

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Macarone cookie / Tahitian vanilla mousseline cream / Monsieur Georget's raspberries / Michel Cluizel grand cru chocolate sorbet

Or

Flourless hazelnut biscuit / old-fashioned praline / Tahitian vanilla ice cream