

Spring/summer menu

# MENU

for flights from  
04/15/23 to 09/15/23



## Appetizer

Tomato carpaccio and basil pesto

Langoustine and strawberry tartare

The foie gras cherry, crunchy with Sichuan pepper

## Starter

Gravlax salmon with citrus fruits, pea mousse and vegetables

Poultry Pâté en Croûte, onion mousse and pickled vegetables

Tomato mozzarella revisited

## Main course

Sea bass fillet stuffed with tomato, carrot sauce with orange and colored cauliflower, mini carrot with orange

7-hour beef chuck and its full-bodied juice, grated potato, sautéed mushrooms and mini leek

Poultry supreme from Ferme de la Belvindière, apple and cider sauce, sweet potato and coconut puree

Salmon tartare with citrus fruits, celery puree from the Domaine's vegetable garden and apple

## Dessert

The chocolate-raspberry heart of the citrus heart

Seasonal fruit tartlet

Roasted peach with rosemary and caramel tuile

# VEGETARIAN



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## Appetizer

Tomato carpaccio and basil pesto

Langoustine and strawberry tartare

## Starter

Gravlax salmon with citrus fruits, pea mousse and vegetables

Tomato mozzarella revisited

Lentil and fava bean salad from Eure-et-Loir, candied tomato, lemon zest and marinated tofu

## Main course

Sea bass fillet stuffed with tomato, carrot sauce with orange and colored cauliflower, mini carrot with orange

Salmon tartare with citrus fruits, celery puree from the Domaine's vegetable garden and apple

Artisanal risonis with porcini mushrooms from Pasteole, risotto style, sautéed zucchini and carrots

## Dessert

The chocolate-raspberry heart or the citrus heart

Seasonal fruit tartlet

Roasted peach with rosemary and caramel tuile

# VEGAN



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## Appetizer

Tomato carpaccio and basil pesto

## Starter

Lentil and fava bean salad from Eure-et-Loir, candied tomato, lemon zest and marinated tofu

## Main course

Mediterranean vegetable tian

## Dessert

Roasted peach with rosemary and caramel tuile