



Banquet Menu Summer 2019

37.00€

Discovery

« Choose the combination you prefer. »



7pm-11pm Sunday to Thursday

7pm-23:30pm Fridays & Saturdays

Starters

Homemade duck foie gras terrine with red berry chutney
Red mullet on aubergine caviar and aniseed french toast
Crab and mango tartare with avocado and lime cream

Main courses

Veal grenadine, morel cream, summer vegetable minestrone
Crystallized lemon and rosemary lamb with artichoke tajine
Monkfish with shellfish and prawns

Desserts

Napoleon with bourbon vanilla light cream
Tonka bean crème brûlée
Frosted peach vacherin

Menu extras :

41€ Menu with mineral water and coffee included
45€ Menu with Coteaux d'Aix en Provence wine
(1 bottle / 3 people), mineral water and coffee included
Cézanne apéritif (4€ extra per person) :
sangria, white wine kir, fruit juice, sodas.
3 cheese plate, 5€ extra per person