



9. September - Omnivor
8 Personen

First Course

Rabbit pâté with hazelnuts and condiments

Avesnois quiche with leek fondue

Parisian cut and tuna quenelle with mayonnaise

Main Course

Poultry supreme with forest sauce

Back of hake in herb crust, Nantais butter

Roasted pork tenderloin, red pepper cream

Dessert

Alsatian apple pie

Iced Vacherin and its coulis

Cappuccino dessert and custard

Drinks included:

water, wine (to match the chosen dish), 25cl in draft beer, coffee or tea)