



For your Big Day...
A BESPOKE WEDDING
RECEPTION

SO THAT YOUR DAY WILL BE
UNFORGETTABLE AND UNIQUE...

The Cocktail

Unlimited beverage service

TRADITION

(1hour)

€50

*Champagne, Assortment
of aperitifs*

Fruit juices & sodas

6appetizers

PRESTIGE

(1hour 30)

€65

*Champagne, Assortment
of aperitifs*

Fruit juices & sodas

8appetizers

GALA

(1hour 30)

€75

*Champagne, Assortment
of aperitifs*

Fruit juices & sodas

12appetizers

Do not forget our gourmet creations: Foie gras, Salmon, Asian, Italian...

Appetizers and gourmet creations in partnership with



Menu €125

Appetizer/starter/main course/dessert/croquebouche

STARTERS

Vendéen duck foie gras

mi-cuit naturel, tomato tartare, spices, herbs and seasoning, golden-grilled country bread

Wild salmon marinated in Bourbon vanilla seeds, Chambord green asparagus, kaffir-lime spiced espuma

Summer truffle, creamy polenta, seared foie gras, treacle juice

King crab willowy tart, celeriac and bitter apple remoulade, peppered-mango vinegared juice

Organic Angus beef marinated with Baux de Provence oil, seasonal truffle ribbons, baby greens

Crunchy green asparagus, virgin olive oil with spices, herbs and seasoning, Iberian chorizo

FISH DISHES

Salmon Basse

roasted loin, oriental-spiced vinaigrette, wok of vegetables with soya

Royal Sea Bream

A la plancha, tomato, courgette and Taggiasche olive tartare

Codfish

pre-salted, preserved in lemon-balm oil, tangy chicken jus

Red Mullet

Seared fillet, crispy-grilled almonds, spelt risotto with Iberian lomo

Monkfish

golden-sautéed with salted butter, crunchy cabbage with ginger, green curry-spiced shellfish jus

Scallops

snacked, cured ham piperade, Picholine olive jus

MEAT DISHES

Barbary Duck

exotic-spice crusted breast, grapefruit juice-caramelized turnips

Bavarian Beef

seared fillet, mini fava bean and morel casserole, Port wine miroir

Regionally-produced Veal

loin cooked at low temperature, Noirmoutier sea-shore potatoes with Gomasio, Champagne shallots, spicy Arabica coffee-bean jus

Aveyron Lamb

saddle of lamb roasted with fresh thyme, green asparagus, ewe Tomme cheese ribbons, Sicilian caper-flavoured jus court

Guinea Fowl

moist supreme with Vendéen foie gras, Savagnin jus court

Iberian Pork Pluma

cooked at low temperature with sweet peppers, conchiglioni with country bacon

DESSERTS

Soft strawberry macaroon

saffron-flavoured, red-berry sorbet

Crunchy Jivara chocolate

finger, crispy verbenes-roasted apricots, apricot sorbet

Raspberry dacquoise,

Lime-flavoured Chiboust cream and its sorbet

Light bitter chocolate leaf,

candied Morello cherries, black cherry sorbet

Traditional croquebouche

Beverages included

1 bottle of white wine for 4 | 1 bottle of red wine for 3

TRADITION

€35

Red Wines

Château le Clairiot / Bordeaux

Château Ventenac/Languedoc

Rousillon

Merlot/Barton&Guestier

White Wines

Château Gravelines/Bordeaux

Domaine de Joy /Côte de Gascogne

Sauvignon/ Barton&Guestier

*Mineral water
coffee and tea*

PRESTIGE

€40

Red Wines

Château Le Monge/Médoc

Moonseng / Côte de Gascogne

Pinot Noir/Burgundy

*Infiny/Languedoc, Wine from the
Cévennes*

White Wines

Viognier/Valléedu

RhônePetitChablis/ Burgundy

Côtes du Rhône/Vallée du Rhône

Chardonnay/ Burgundy

*Mineral water
coffee and tea*

GALA

€45

Red Wines

Hautes-Côtes-de-Nuits/ Burgundy

Château Rochemorin/

Pessac Leognan

Château La Tour de By/Médoc

White Wines

Chablis/Burgundy

Savigny-les-Beaune/ Burgundy

Pouillyfumé/Val deLoire

*Mineral water
coffee and tea*

FUNCTION ROOM RENTAL: €4,000

Choice of options (net prices per person):

- *Rental of the function room for your reception* €500
(Clairière, Vivaldi Salon or Halphen Salon terrace- maximum of 100to120persons)
- *Flower-decorated arch, carpets and flowers* €700
- *Table centrepiece floral arrangement* €20 per person
- *Children's menu* €30 per person
- *Entertainer and service provider menus* €42 per person
- *Cheese platter* €15 per person
- *Wedding cake* €3 per person
- *Macaroon croquembouche* €3 per person
- *Fruit juice and soda open bar (per hour)* €17 per person
- *Alcohol and soft open bar (per hour)* €30 per person
- *Dessert buffet* €20 per person
- *Candy Bar (for up to 100 persons)* €500 per buffet
- *Extra time from 2h to 4h* €350 per hour

Brunch

Served in a private function room for groups of 25 and more

€89 per person

GARDEN DELIGHTS

Marinated vegetable salad, grilled with Nunez de Prado olive oil

Sweet spice-grilled pumpkin, Grilled chestnuts

Young winter greens, Reggiano parmesan ribbons

SOUPS

Chilled cream of courgette,

Pumpkin hazelnut,

Tomato gazpacho

FINGER FOOD

Free-range chicken with morels, chestnut cocktail sticks

Grilled scallops, crunchy green cabbage with ginger

Japanese-flavoured platter

QUICHES

Leeks foie gras

Country bacon, Reggiano parmesan

Goat's cheese and tomato cake

CASSEROLES & VERRINES

Quercy timbale: green beans, pine kernels, croutons, coppa

Caesar Salad: sucrine lettuce, snacked chicken, parmesan, candied tomatoes, golden-grilled and garlic croutons

Organic eggs en cocotte with herbs

Foie gras

crème brûlée with Marennes d'Oléron oysters

LOCAL PRODUCE PLATTERS

Country terrine, coppa, Iberian Pata Negra ham, foie gras-flavoured duck pressé

Vendéen duck foie gras

SEAFOOD

Smoked salmon, Gravlax salmon, Madagascar pink prawns, Fine de Claire No.3 oysters, langoustines, whelks

Matured cheese platter Bordier butter

Bread selection (white, cereal, poppy-seed, etc. bread)

ASSORTMENT OF HOT TASTERS

Ravioles, miniburgers

Sea bass fillet with spices, herbs and seasoning

Beef cheek parmentier flavoured with duck foie gras

Baby potatoes with parsley, mushroom fricassee, green beans

DESSERT BUFFET

Example of a brunch, non-contractual details of dishes, seasonal variations