



LE MANOIR DE L'ÉTANG

Hotel & Restaurant

Wedding Menu

Cocktail

Canapés (10 pièces)

Amuse bouche

Beetroot ravioli with goat's cheese, rucola and parma ham

Starters

Duck Foie gras, fig chutney, toasted bread

or

Tuna Tartar with lime

Or

Thin onion tart with red mullet

Fish

Arborio Risotto with gambas or lobster (5€ supplement)

Or

Lobster, spinach & mango Ravioli with a lobster bisque

Or

Monkfish ravioli with a saffron sauce

Or

Seabass filet with Provençal vegetables, basil and nicoise olives

Meat

Filet Steak, with roast grenaille potatoes and spring vegetables

Or

Veal filet with morilles and pressed potatoes

Or

Duck breast with slow roast potatoes and Provençale vegetables

Cheese

Cheese selection with a green salad

Dessert

Raspberry & Strawberry tart with vanilla ice cream

Or

Millefeuille with chocolate & raspberries

Or

Wedding Cake

Or

Croque en Bouche

125€