

FESTIVE GROUP MENU

Amuse bouche and complimentary glass of Crémant sparkling wine



Terrine of foie gras, mango and juniper berries and home-made brioche

or

Slow-cooked egg en meurette



Veal brisket, pickled persimmons, cabbage mousseline and glazed Brussels sprouts

or

Pan-fried scallops, celery, fennel and chestnut



Mont-Blanc, clementine and chestnut

or

Caramelised pear



75 € per person

One menu for all diners

(Choose one starter, one main course and one dessert)


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DE
CHAMBORD