

*HORS BOISSON - SERVICE COMPRIS*

## **THE SALAD BAR**

- RED BEETS WITH BLUEBERRIES
- GRATED CARROTS, PINEAPPLE, PINE NUTS
- MENTHOL CUCUMBER MINESTRONE
- LEBANESE TABBOULEH
- TOMATO SALAD, MOZZARELLA, PESTO
- RIFLE SALAD WITH ROASTED PEPPERS

## **THE COCHONNAILLE**

- COLD BEEF SCOTER ROAST
- COLD BEEF SCOTER ROAST
- ROASTED WHITE HAM WITH HERBS

## **THE RETURN FROM FISHING :**

- MACKEREL RILLETTES
- BELLEVUE STYLE SALMON
- TROUT TERRINE WITH ALMONDS,

## **THE CONDIMENT BAR:**

- PICKLES, MINI PEPPERS, DROPS,,
- COCKTAIL SAUCE
- LEMON WEDGES, GREEN OLIVES
- BUTTER, VINAIGRETTE

## **CHEESE PLATTER FROM OUR REGION:**

- CHAOURCE, LANGRES, TOMME DE CHAMP-SUR-BARSE
- GREEN SALAD AND JAM, ARTISANAL.

## **THE DESSERT BAR :**

- SEASONAL ENTREES
- CARAMEL FLOATING ISLAND, CHOCOLATE MOUSSE
- PUFF PASTRY APPLE PIE,
- FRUIT SALAD, FRUIT BASKET

## **THE SALAD BAR :** *EXCLUDING DRINKS - SERVICE INCLUDED*

- RED BEETROOTS WITH BLUEBERRIES
- GRATED CARROTS, PINEAPPLE, PINE NUTS
- CUCUMBER MINISTRONE WITH MENTHOL
- TOMATO SALAD, MOZZARELLA, PESTO

## **SALTY REGIONAL COMPOSITIONS**

- RICOTTA VERRINE FROM "LA FERME DE LA MARQUE", GUACAMOLE AND SALMON
- LENTIL FROM THE FORÊT D'ORIENT SALAD, MUSHROOMS/GRANNY SMITH AND WARM POULTRY LIVER
- FINE TART WITH TROYES 5A ANDOUILLETTE, PIECES OF "CUSSANG" OYSTER MUSHROOMS.
- CUSSANGY MUSHROOM
- CHAMP-SUR-BARSE CHEESE GOUGÈRE, LONGSOLS SNAILS

## **LOCAL CHARCUTERIE**

- TROYES ANDOUILLETTE TERRINE WITH PLUMS
- CHAOURCE HAM PUFF PASTRY
- ARDENNES HAM AND COLD CUTS FROM OUR PARTNER HUGUIER AND BROTHERS

## **CHEESE PLATTER OF OUR REGION**

- CHAOURCE, LANGRES, TOMME DE CHAMP-SUR-BARSE
- GREEN SALAD AND HOMEMADE JAM
- FARM YOGURT AND CHEESE FROM LA FERME DE LA MARQUE

## **REGIONAL TREATS**

- POACHED PEAR WITH OTHE CIDER, RICE WITH MILK
- RIGODON FLAVORED WITH CHAMPAGNE MARC
- BABA-STYLE REIMS CAKE, ROSÉ CHAMPAGNE SYRUP, CREAM AND FRUIT

# GROUP MENU LAC D'ORIENT

## SUMMER MENU (FROM MAY TO OCTOBER)



*SINGLE CHOICE, EXCLUDING SPECIAL DIET.*

### STARTERS :

- COD RILLETES (WHITE FISH), CUCUMBER JULIENNE WITH MINT.
- TOMATO GAZPACHO, ZUCCHINI MINISTRONE WITH GREEN ANISE, MOZZARELLA. (V)
- POACHED EGG ON GREEN LENTILS FROM THE ORIENT FOREST AND GRILLED VEGETABLES.
- "HOMEMADE" PÂTÉ EN CROUTE WITH CHICKEN LIVERS AND PEPPERS.
- SALMON GRAWLAX KAFFIR LIME, PARMESAN SHORTBREAD AND EGGPLANT CAVIAR.
- FRESH SALAD, STRAWBERRIES AND ROQUEFORT CHEESE, GINGERBREAD. (V)

### DISHES :

- HAKE FILLET, VIRGIN TOMATO AND MANGO SAUCE. (RIZOTTO WITH ZUCCHINI, HERB OIL)
- ROASTED SKATE WING, LEMON BUTTER WITH CAPERS. (CHARLOTTE APPLE AND STEAMED CARROT)
- LAMB STEW WITH SEASONAL VEGETABLES. (NAVARIN GARNISH: ZUCCHINI, PEPPERS, POTATO, ETC.)
- BRAISED FREE-RANGE CHICKEN SUPREME, STEWED PEPPERS AND BLACK OLIVES. (ANNA STYLE POTATO)
- PICANHA OF VEAL AT LOW TEMPERATURE, JUICE REDUCED WITH TARRAGON. (CARAMELIZED CARROT PURÉE, NEW APPLE SKEWER)
- MEDALLION OF PORK TENDERLOIN WITH CLOVES AND AUBE HONEY. (CREAMY CELERIAC AND GREEN ASPARAGUS)

### DESSERTS OR CHEESE:

- PROFITEROLE CRACKER, HOMEMADE VANILLA ICE CREAM AND HOT CHOCOLATE SAUCE.
- TIRAMISU, REIMS BISCUIT WITH TROYES SLOE AND RASPBERRIES.
- TARTLET, LEMON CREAM AND FRESH STRAWBERRIES, RED FRUIT COULIS.
- SOFT BISCUIT WITH SALTED BUTTER CARAMEL, ARTISANAL SORBET AND PEAR COULIS.
- CRÈME BRÛLÉE "HONEY FROM OUR PRODUCER AND FRESH THYME". ICED SOUFFLÉ WITH MARC DE CHAMPAGNE, GINGERBREAD, RED FRUIT COULIS
- PLATE OF 3 CHEESES FROM OUR REGION: CHAOURCE, LANGRES AND TOMME DE CHAMP-SUR-BARSE, SALAD AND HOMEMADE JAM.

(MENU WITH CHEESE PLATE AND DESSERT, SUPPLEMENT OF 5.50€)

**PLEASE SELECT A STARTER, A MAIN COURSE AND A DESSERT  
IDENTICAL FOR THE WHOLE GROUP. IF INTOLERANCES OR ALLERGIES  
(THE PLATE WILL BE ADAPTED BY THE CHEF)**

**IT IS FORBIDDEN TO BRING ALCOHOL OR FOOD**

SINGLE CHOICE, EXCLUDING SPECIAL DIET.

### STARTERS

- AUMONIERE OF TRADITIONAL VEGETABLES WITH LANGRES, MIX OF SALAD.
- WARM PUFF PASTRY WITH CHORIZO, ROMANESCO CABBAGE IN VINAIGRETTE.
- STEAMED PIKE MOUSSELINE, CREAMY SAGE AND FOCACCIA.
- DUCK TERRINE WITH 2 LIVERS AND CHANTERELLE, ONION CONFIT WITH CHAMPAGNE RATAFIA.
- ROASTED SKATE WING SALAD WITH GRAPEFRUIT, STEAMED CHARLOTTE APPLE.
- EXQUISITE SALAD OF CANDIED GIZZARDS AND POACHED EGG.

### DISHES :

- PIKE-PERCH FILLET COOKED ON THE SKIN, REDUCED LOCAL WINE.  
(LEEK AND AUBE POTATO FONDUE)
- ROASTED HAKE LOIN, TONKA BEAN CHAMPAGNE CREAM  
(LENTILLE VERTE DE LA FORÊT D'ORIENT ET FENOUIL AU CURCUMA)
- MEDALLION OF PORK TENDERLOIN WITH DRIED APRICOTS AND ROSEMARY. (PONT-NEUF OF POLENTA AND STEAMED ENDIVES WITH SPICES)
- SIMMERED SUPREME OF GUINEA FOWL WITH CIDER FROM THE PAYS D'OTHE. (MASHED POTATO AND APPLE DOUILLONS)
- BLANQUETTE DE SOT L'Y LEAVES OF LEMONY TURKEY.  
(PILAW STYLE RICE AND GLAZED CARROTS)
- FRENCH VEAL ROUND STEAK AT LOW TEMPERATURE, DEMI-GLACE JUS.  
(GRATIN DAUPHINOIS AND MUSHROOM DUXELLES)

### DESSERTS OR CHEESE :

- LOST BRIOCHE, ROASTED PEAR WITH CINNAMON AND ITS DARK CHOCOLATE COULIS.
- CARAMELIZED APPLE TART, LIGHT CHAOURCE WHIPPED CREAM.
- SEMI-COOKED CHOCOLATE BISCUIT, ANISEED CREAM AND VANILLA ICE CREAM.
- CRACKER CABBAGE WITH CREAM AND CITRUS SEGMENTS, PISTACHIO ICE CREAM.
- CREME BRULEE "SAFFRON FLAVOR".
- ICED SOUFFLÉ WITH MARC DE CHAMPAGNE, GINGERBREAD, MANGO COULIS
- PLATE OF 3 CHEESES FROM OUR REGION: CHAOURCE, LANGRES AND TOMME DE CHAMP-SUR-BARSE, SALAD AND HOMEMADE JAM.
- (MENU WITH CHEESE PLATE AND DESSERT, SUPPLEMENT OF 5.50€)

PLEASE SELECT A STARTER, A MAIN COURSE AND A DESSERT

SAME FOR THE WHOLE GROUP. IF INTOLERANCES OR ALLERGIES (THE PLATE WILL BE ADAPTED BY THE CHEF)

IT IS FORBIDDEN TO BRING ALCOHOL OR FOOD

# GROUP MENU LAC AMANCE



*SINGLE CHOICE, EXCLUDING SPECIAL DIET.*

## STARTERS :

- PRAWN TAILS FLAMBÉED WITH PRUNELLE DE TROYES, ARTICHOKE FRICASSEE WITH SEEDS.
- CRISPY VEAL SWEETBREADS, SUPREME SAUCE WITH MORELS, "BELUGA" LENTIL RISOTTO FROM THE ORIENT FOREST.
- FRESH SALMON TARTARE IN A SMOKED SHIRT, TOAST AND LEMON CREAM WITH FRESH HERBS.

## DISHES :

- FILLET OF BEEF FLAVORED WITH TRUFFLES (COOKED AT LOW TEMPERATURE), JUICE WITH LOCAL BEER (MOUSSELINE OF POTATOES AND SEASONAL VEGETABLES)
- Tournedos of pink saddle of lamb with seaweed, grilled pine nut jus (sweet potato purée and white turnip rosette).
- MONKFISH TAIL ROAST WITH VANILLA, CITRUS VINAIGRETTE WITH GINGER (MASHED ROASTED CORN AND FENNEL WITH ICE CREAM).

## CHEESE:

- VARIATION AROUND THE CHAOURCE, HOT, NATURAL AND REFINED WITH MORELS.

## DESSERTS :

- ROASTED MANGO WITH SPICES ON SPECULOOS SHORTBREAD, MANGO COULIS
- CHOCOLATE AND PRALINE TARTLET, CRUNCHY TONKA BEAN DOME.
- PUFFED PANCAKES WITH PINEAPPLE AND HOMEMADE PINEAPPLE SORBET

**PLEASE SELECT A STARTER, A MAIN COURSE AND A DESSERT  
IDENTICAL FOR THE WHOLE GROUP. IF INTOLERANCES OR ALLERGIES  
(THE PLATE WILL BE ADAPTED BY THE CHEF)**

**IT IS FORBIDDEN TO BRING ALCOHOL OR FOOD**