

# Appartement 26

BY ANOTON VENOIR

## MENU

### ON ARRIVAL

POMMERY APANAGE CHAMPAGNE

### STARTERS

OYSTERS WITH SALMON CAVIAR PEARLS AND MIGNONETTE  
PRAWN COCKTAIL  
BAKED STUFFED FIGS (VG)

BILLAND - SIMON CHABLIS  
L'OREE CHATEAU THEBAUD MUSCADETE

MUSHROOM AND TRUFFLE VOL AU VENT  
CHARD EGGPLANT, SUMMER HERBS & POMEGRANATE (VG)

LYONNAISE DUCK SALAD

CHAI SAINT ETIENNE COTEAUX DE QUERCY 'ROSE'

### MAIN

GREEK STYLE ROASTED LAMB SHOULDER WITH LEMON  
POTATOES  
CHARRED SEASONAL VEGETABLES ON FAVA  
WITH DIJON SALSA VERDE (VG)

SPINACH AND PERNOD, WILD RICE STUFFED CAPSICUMS (VG)

LES ATHLETES PINOT NOIR  
HOURSE FLOWERS, CÔTES DU RHÔNE, GSM

### FINAL

DELUXE FRENCH CHEESE & FRUIT BOARD  
ASSORTED MACARONS