

LE THEATRE
RESTAURANT

Menu propositions for groups

The number of participants must be communicated 7 days before. Please select a menu for all participants. A variation will be allowed up to 48 hours before the event.

Any decrease in the last 2 days will be charged.

Package at 75.- Frs a person including drinks

Menu

Pumpkin and hazelnut velouté

Free range guinea fowl supreme in a juice reduction

Creamy risotto and garden vegetables

Exotic chocolate entremet

Drinks

Prosecco IGT with apéritif

White wine : Pinot Grigio Reguta, DOC 2017, Friuli, 100% Pinot Gris

Red wine : Syrah, Rocena IGP 2017, Terre de Sicile

Mineral water

Coffee, tea, herbal tea

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Menu at 60.- Frs a person

Salmon tartar with lemon, sour cream, blinis

Sirloin of beef, mushrooms sauce
"Gratin Dauphinois", autumn vegetables

Pear and chocolate entremet

Vegetarian menu at 60.- Frs a person

Pumpkin and hazelnut velouté

Dahl of vegetables
« Indian style »

Glass of ice cream

Menu at 65.- Frs a person

Pumpkin butternut risotto and parmesan

Roasted seabass, saffron cream
Baked potatoes, greens of the day

Pear and chocolate entremet

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Menu at 80.- Frs a person

Flambéed king prawns in pastis

Pan-fried beef filet, thyme juice
"Gratin Dauphinois", mixed vegetables

Tiramisu

Menu at 95.- Frs a person

Home-made terrine of duck foie gras, Porto

Lobster salad, potatoes and aniseed marine sea sprays

Grenadins of veal filet, truffle juice reduction
Roasted potatoes and seasonal vegetables

Chocolate and rapsberry sensation

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MENUS PROPOSITIONS FOR GROUPS

Autumn-Winter 2019