

Menu

Terrine de veau de lait fermier et salade
(*Veal terrine with a green salad*)

Magret de canard aux fruits de saison
(*Sliced duck breast with seasonal fruits*)

Assortiment de fromages des terroirs de France
(*Assortment of traditional French cheese*)

Fine genoise et crème mousseline aux fruits de saison et
fondant au chocolat mi-amer
(*French gourmet sponge cake with seasonal fruit mousse cream, and
chocolate fondu cake*)

Café, the, infusions et leurs mignardises
(*Espresso, tea, and herbal teas*)

Wines

Caprice de Colombelle, Vin de pays de Gascogne 2002
Chateau La Mouliniere, Bordeaux Superieur 2000

Wedding Cake

Piece montee personnalisee de croquembouches et nougatine
(*During the Middle Ages, wedding guests would bring small cakes
and stack them in a pile, as high as possible, in the center of a table. If
the bride and groom could kiss over them without knocking them over,
it was thought to symbolize a lifetime of prosperity. The traditional
French wedding celebration cake - known as croquembouche, or
today's common term "la pièce montée" was invented by a French chef
at the end of 17th century. The cake is made of small cream-filled
pastry puffs piled in a pyramid and covered in a caramel glaze and
spun sugar*)