



DINNER

March 22, 2017

"On the same day, 1000 chefs around the globe will create a unique French dinner. Beyond a celebration of French cuisine, Goût de / Good France pays respect to today's cuisine: humanist, energetic, diverse, and relevant.

Contributing Goût de / Good France chefs all share the same values: sharing, enjoying, and respecting good food and the planet."

Alain Ducasse

Herb and top cromesquis
Cromesquis d'herbes et de fanes

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Delicate blue lobster broth
Bouillon léger de homard bleu

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Local fishing hammour, cockles and caviar
Hammour de la pêche locale, coque et caviar

...

Tender shoulder of lamb, smoked potatoes
Epaule d'agneau fondante, pomme de terre fumée

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Brie de Meaux, mixed salad leaves and black truffle
Brie de Meaux, mesclun et truffe noire

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Dried fruit soufflé
Soufflé aux fruits secs d'ici

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HEALTHY CUCUMBER

Cucumber, Granny Smith apple, elderflower, ginger ale
Concombre, pomme granny smith, fleur de sureau, gingembre ale

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WILD LAVENDER

Hibiscus infusion, pomegranate, lemon, lavender
Infusion d'hibiscus, grenade, citron et lavande

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SEASONAL ROSE

White grape juice, iced tea, soda, rose
Jus de raisin blanc, thé glacé, soda, rose

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RED HARVEST

Grape juice, cranberry, tonic and Tabasco
Jus de raisins, airelle, tonic et Tabasco

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SPARKLING GRAPE

650 QR