




LE CRAZY HORSE & LASSERRE propose


 The Crazy Horse show accompanied by a ½ bottle of Champagne or two drinks per person


 Preceded or followed by a dinner at "Lasserre"

APERITIF


One glass of champagne & Canapes


STARTERS


 **In an aromatic broth:** Crab in delicate gelée of Daikon turnip, foam of lovage and warm claw

 **Slightly smoked :** Cucumber in Gravlax cultivated by Mister Cailloux, iced timbale with the last summer tomatoes


MAIN COURSES


 **In the spirit of Lasserre :** Macaroni gratin with artichoke and black truffles

 **In a nacre :** Aiguillettes of cod fish extraction of coco beans from Paimpol with sage caramelized tomatoes and capers

 **In unilateral :** Tenderloin of beef and beetroot with cacao dressing, real juice

DESSERTS

 **Minute Foam :** Chocolate from Pérou "60% de cacao", thin slices of salted leaf

 **Stewed and raw :** Figs from Mister Baud cooked with red fruit, Goat's milk sorbet in delicate crunchy gavotte

*This menu includes : 1 glass of champagne Serge Lefèvre, canapés, ½ btle of still water or sparkling
2 glasses of wine, coffee and mignardises*

