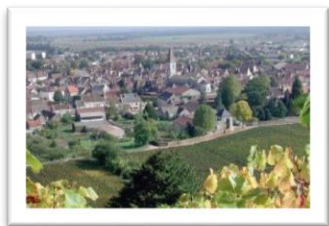


# Le Tour de France 2017

Vittel to Chamberry  
From Vosges to Alpes

#1 Menu 45/pers.

July 5<sup>th</sup> to July 9<sup>th</sup> 2017



Amuse bouche: mini quiche Lorraine

♦♦♦

"Veloute aux ceps", Porcini mushroom cream soup

Or

"Salade campagnarde" green salad, duck confit, sausage.

♦♦♦

"Poulet aux ecrevisses", chicken, crawfish tails, Nantua sauce  
Macaroni gratin.

Or

"Cote de porc a la Franc-Comtoise",  
Roasted pork chop, mustard, Comte, bacon, sauerkraut.

♦♦♦

Fromage, "Epoisse", Burgundy cow milk, soft pungent cheese

Or

"Crème brulee aux griottes", brandy marinated cherries.

♦♦♦

Bon Appetit

