

# LUCIOLE



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## SUNDAY

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Kir Royale and canapés

### Dinner

Scallops with roasted shallot purée, lemon coral tuile and baby onion, topped with anchovy crème fraîche.

### Chablis Villages Servin

Orange sugar-smoked duck served with kale, dauphine potatoes and leeks, with a carrot and red wine sauce.

### Irancy 2015 Bienvenu

Cheese: Comté and Valençay

Banoffee cheesecake with caramelised banana, rosemary and nutmeg

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## MONDAY

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### Lunch

Escargots de Bourgogne  
Cheese and chive twists  
Celeriac coleslaw  
Salted cucumber salad  
Feta cheese, red onion and mint salad  
Marinated chicken skewers

### Saint Bris Phillipe de France

Cheese: Morbier and Petit Billy

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### Dinner

Wild mushroom and rabbit Wellington, honey-glazed vegetables with a honey and rabbit jus.

### Les Cèdres du Chateau St Sipian

Pan-fried Cod served with creamed potatoes, salicornia, vine tomatoes and a cucumber gazpacho.

### Melon Côteaux de Tannay

Cheese: Bleu d'Auvergne and Delice de Bourgogne

Chocolate and lime fondant, candied lime zest, white chocolate crème Anglaise, presented in a sugar nest.

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## TUESDAY

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### Lunch

Couscous  
Prawn and mango cups  
Brie, apple and grape salad  
Balsamic strawberry, avocado and spinach salad

### Côtes de Vézelay Henry de Vézelay

Fresh seasonal soaked berries

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### Dinner

Lobster tortellini served with a pea purée and a fresh tomato consommé

### Sancerre Auchère

Lamb Saddle with a mint gel, served on a bed of beet-root and sweet-potato mash and seasonal vegetables.

### Morgon Dominique Piron

Cheese: Reblochon and Chaource

Brioche Pain Perdu topped with toasted pistachios, served with rhubarb and a honey marscapone.

WEDNESDAY

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**Lunch**

Fennel crab with orange  
Goats cheese and caramelised onion quiche  
Radish salad  
Pepper, tomato and onion tagliatelle  
Frogs legs

**Macon Villages Rosé**

Cheese: Camembert and Liverot

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**Dinner**

Boudin noir served with caramelised apple,  
pancetta crisp and blackberry balsamic glaze

**Côtes d'Auxerre Rouge  
Philippe de France 2014**

Beetroot-cured Salmon with a pea, mint and samphire  
purée, on a ying-yang risotto alongside roasted vine  
tomatoes and a beurre-blanc sauce.

**Pouilly-Fumé "Les Porcheronnes"  
Marc Deschamps 2016**

Cheese: Saint Maur and Saint Agur

Chocolate cup filled with a caramel cappuccino espuma  
cream and pink peppercorn shortbread

THURSDAY

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**Lunch**

Italian anti-pasti  
Melon platter  
Stuffed courgettes  
Carrot and orange salad  
Ham and egg cups

**Macon Villages Blanc  
Blason Bourgogne**

Tarte citron

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**Dinner**

Chestnut velouté with a salted caramel sauce,  
garlic flowers and a parmesan crisp.

**Bourgogne Aligoté  
Bienvenu, Irancy**

Guinea-fowl served with black pudding, Lyonnaise  
potatoes, spring vegetables and a whisky sauce.

**Bergerac  
Bregue 2008**

Cheese: Brillat Savarin and Tomme de Savoie

Pears poached in red wine, cinnamon and thyme,  
served with a raspberry, mint crème fraiche and a  
mulled-wine syrup.

FRIDAY

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**Lunch**

Mussels in a creamy white wine sauce  
Gougère  
Octopus platter  
Vegetable stuffed fries  
Caprese salad  
Walnut salad

**Côtes d'Auxerre Blanc  
Philippe de France**

Cheese: Cantal and Bresse Bleu

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**Captain's Dinner**

Pan-fried Foie-Gras escalope on honey-toasted  
granola, with wild asparagus, sun-dried tomatoes,  
soaked cranberries and a truffle oil.

**Chablis Première Cru Fourchaume  
Jean-Marc Brocard 2014**

Fillet of Charolais beef served with Spring  
vegetables, oyster mushrooms and Dauphinoise  
potatoes, with a red wine jus.

**Fixin 2012  
Phillipe Rossignol**

Cheese: Epoisses, Brie de Meaux and Roquefort

Celebration chocolate cake served  
with star fruit and red berries