

## Menu by Chef Franck Cohadon

*Restaurant Argonauti, Hotel Milenij*

\*\*\*

### Amuse-bouches

Mini quiche Lorraine

Smoked salmon canapés with crème fraîche

Cheese gougères

Champagne Barons de Rothschild Brut

\*\*\*

### Cold starter

Foie gras mousse verrines with port jelly

Pouilly – Fuisse Premier Cru “Les Vignes

\*\*\*

### Warm starter

French onion soup gratinée

Maison Castel, chablis 1er Cru Vaillons

\*\*\*

### Main Course

Turbot filet with orange sauce, Sarladaise potatoes, and glazed carrots

Chap IV-Sculptures de schistes

\*\*\*

### Dessert

Vanilla crème brûlée

Nicolas feuillatte Graphic ice silver

\*\*\*

### Petits Fours

Assorted macaron

Courvoisier VS

*Price for hotel guests: €100*

*Price for external guests: €120*