

# *Le printemps en Provence*

*Le Carte du Soir, le 16 Mai*

## *Appétif*

*Kir Royale, served with Tuite Fumée*

*Kir Royale* is a mixture of crème de cassis - a black currant liqueur and champagne.  
*Tuite Fumée* is a smoked river trout, served on a blini with crème fraîche.

## *Hors de l'œuvre*

*Salade Grecque*

Local greens, fresh strawberries, pickled shallots, crumbled feta, candied hazelnuts, strawberry vinaigrette.

## *Le Plat*

*Magret de Carnard*

Seared duck breast, served with wild rice, new peas, and carrots with a huckleberry sauce.

## *Le Rafraîchissement*

*Punch Romaine*

A granita or frozen slushy made from white wine, citrus juices and champagne, drizzled with rum.

## *Le Dessert*

*Torte aux Myrtilles aux Crème Chantilly*

A classic French blueberry cake served with fresh whipped cream.

*Le café et le thé.*

