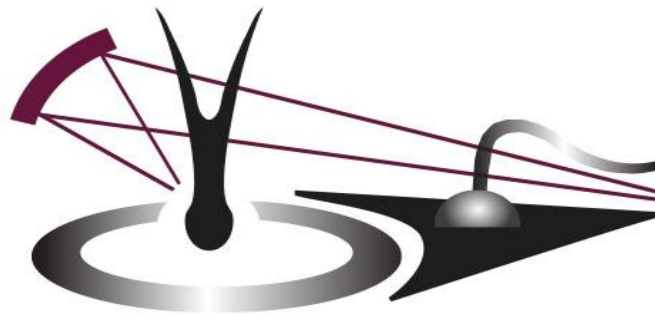


Welcome to restaurant

La Petite Venise

Wednesday, June 8th 2016

13th International Conference



BIAMS
2016 Versailles

*Sea scallop with saffron sauce,
rice with squid ink, crispy pancetta*

*Saint-Jacques à la sauce safran,
timbale de riz à l'encre de seiche,
pancetta croustillante*



*Chateaubriand beef,
roman style Jerusalem artichoke,
carrots purée with clementine juice*

*Chateaubriand de bœuf,
topinambour à la romaine, mousseline
de carottes au jus de clémentines*



*Chef's Tiramisu, mascarpone cream
with chocolate & genoise coffee*

*Tiramisu en robe de chocolat,
crème de mascarpone, génoise au café*

Wines

Bourgogne Aligoté (white)

Bordeaux, Mouton Cadet (red)