

Samedi 12 Décembre, 2020

Le Menu M. Lapin

Pain de Campagne Maison

Housemade Country Sourdough Loaf, Cultured Butter

Terrine de Lapin, Haricot Tarbais

Rabbit Terrine, Tarbais Beans

Parmentier de Lapin, Sauce Moutarde

Rabbit Parmentier, Mustard Sauce

Purée de Pomme de Terre

Potato Purée

Pain d'Epices, Poire Pochées au Vin Rouge, Chataigne

Spiced Honey Cake, Red Wine Poached Pears, Chestnut

A few items in your meal need to be assembled. We've color coded items that pair using a small sticker



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Plating Instructions

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Bon Appétit!

Baguette Maison:

To reheat the following day, place directly on the oven rack at 350 degrees for 3-5 minutes. Serve warm or at room temperature.

Soupe Gratinée à L'Oignon:

You will notice one container with the soup, and another (labeled the same) with bread and cheese. Chef recommends eating it as one, such as dipping the bread and cheese into the soup.

Ris de Veau & Purée de Topinambour :

While the two dishes come together, you may separate them if you please. Generously drizzle the jus over both items.



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