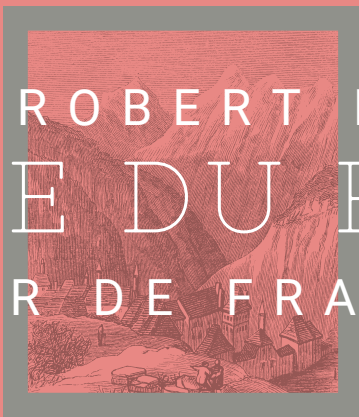


PETIT ROBERT BISTRO  
VALLÉE DU RHÔNE  
TOUR DE FRANCE



MENU 60 + WINE PAIRING 25

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APPETIZER

TARTIFLETTE

POTATO GRATIN, LARDONS, CARAMELIZED ONIONS & PORT SALUT SAFR CRUST  
**JEAN-FRANCOIS JACOUTON COLLINES RHODANIENNES VIOGNIER GRANIT**

GATEAU DE FOIES

CHICKEN LIVER CAKE, TOMATO COMPOTE  
**EMMANUEL DARNAUD CROZES-HERMITAGE MISE EN BOUCHE**

SALADE DE LENTILLES

CHILLED LENTILS, ARUGULA, LEMON VINAIGRETTE  
**JEAN-FRANCOIS JACOUTON COLLINES RHODANIENNES VIOGNIER GRANIT**

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ENTRÉE

QUENELLE LYONNAISE DE FLÉTAN

POACHED FISH DUMPLING, ENGLISH PEAS, SUN-DRIED TOMATOES & LOBSTER CREAM  
**CHATEAU DE SAINT COSME PRINCIPAUTE D'ORANGE LES DEUX ALBION**

TRUFFADE POELEE ROTI

ROASTED POTATO, PROSCIUTTO, SWISS CHEESE  
**LE MAS DES FLAUZIERES GIGONDAS FOUR DANUGA**

TORTELLINI A LA CRÈME AUX CHAMPIGNONS

WILD MUSHROOMS, CREAMY MUSHROOM VELOUTÉ, PARMESAN CHEESE  
**LE MAS DES FLAUZIERES GIGONDAS FOUR DANUGA**

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DESSERT

POIRE AU VIN

WINE POACHED PEARS, HAZELNUT CRUMBLE, VANILLA ICE CREAM  
**DOMAINE DE DURBAN MUSCAT DE BEAUMES DE VENISE**