



LES ETANGS DE COROT
VERSAILLES

LE COROT

Michelin-starred restaurant

The refined setting of Le Corot Restaurant opens onto the gardens, an intimate decor that is ideal for romantic dinners for two and business lunches alike. The restaurant's pretty rotunda has been entirely redecorated to underscore the cultural heritage of Les Etangs de Corot. The adjoining Debussy-Chopin room, with its terrace overlooking the ponds, is a lovely, discreet setting for a private lunch.



Open from Wednesday evening to Sunday noon
Booking: +33 (0)1 41 15 37 93 / seminaires@etangs-corot.com

LE COROT

STARTERS

Duck foie gras with smoked duck breast (*5 € extra*)
Shallot and beetroot marmalade, wood sorrel leaves

Crab with herbs from the garden
Lemon-ginger, watercress

MAIN COURSES

Tender veal fillet roasted with thyme-lemon
Candied carrots with nuts, veal juice, burnet

Sea scallops
Picking in the garden, Suresnes wine bards

DESSERTS

Paris-Brest
Praline, mango sorbet

Chocolate tart
Cocoa sorbet

DRINKS

A glass of champagne
One glass of wine per course
Coffee and mineral water

Starter + Main course + Dessert + Drinks - 125 €/person
Extra for cheese - 15 €/person

Starter + Fish main + Meat main + Cheese + Dessert + Drinks - 175 €/person

*A unique menu for all guests.
All our meats come from France.*