



For your SEMINARS

*HOTEL RESTAURANT ***
LE TULIPIER*



Logis Champagne Ardenne



Contact Nadège on 03.26.60.69.90
or by email at tulipier.le@orange.fr
Visit our website at : www.letulipier.com



GEOGRAPHICAL LOCATION

Exit 29 from the A4, just 12 minutes from the hotel



Hôtel Restaurant Le Tulipier Rue Saint Jacques

La Restauration à l'honneur « Le Fait Maison »

Fresh Home-made Duck Foie Gras with Chutney Or

Poached Egg with Smoked Salmon and Aurora Sauce Or

Sea Bass Fillet with Champagne Sauce Or

Rosace of White Boudin from Rethel with Nettle Cream

*Pish of the Day, Carrot Fillet and Ocean Sauce Or Fillet of
Beef, Pepper Sauce and its Purée with Herbs Or Grenadin
of Veal, Seasonal Vegetables, Muscat Sauce Or Supreme of
Guinea Fowl with Morels, Grand-Mère Garnish*

Chocolate Mousseur with its Crème Anglaise Or

Nougatine Parfait with its Coulis Or

« Le Colonel » (Lemon and Vodka Sorbet) Or

Strawberry Vanilla Vacherin with its Homemade Meringue

Our Chef can also make other suggestions according to your wishes
and the seasonal market.

