



LA VAGUE DE SAINT PAUL

HOTEL RESTAURANT

IN CELEBRATION OF THE EXHIBITION
"JOAN MIRÓ. AU-DELÀ DE LA PEINTURE",
LA VAGUE DE SAINT PAUL
IS HOSTING A

FUNDRAISING DINNER

FOR THE RESTORATION WORKS OF LABYRINTHE MIRÓ

Drinks served in the labyrinthe Miró
at the Fondation Maeght
Dinner at the restaurant "Au Jardin
de la Vague" at La Vague de Saint Paul

THURSDAY, AUGUST 22nd 2019
from 19.00

Benefit contribution : 130 Euros per guest
All profits will be donated
to the Fondation Maeght

BOOKINGS : 0033.4.92.11.20.00.
Parking at the Fondation Maeght
Transfers by shuttle
between the Fondation and the dinner venues



fondation marguerite et aimé maeght



LA VAGUE DE SAINT PAUL

HOTEL RESTAURANT

MENU

Amuse-bouche by Chef Akhara Chay



Marbled heirloom tomatoes marinated
in balsamic vinegar, thyme and lemon flavoured toast,
gazpacho sorbet with coriander



Dim-Sum of the Chef
with pork and Dublin bay prawn,
crunchy vegetables,
prawn chip powder



Mediterranean sea-bass
in slightly-acid black sauce,
zucchini from Nice in 2 ways



Slow-cooked veal from Aveyron in France,
potato puree with summer truffle pieces



Pre-dessert by Pastry Chef Frederic Benvenuti :
vanilla flavoured sweet potato mousseline,
cottage cheese sorbet



Valrhona chocolate mix of desserts,
praline crisp, cardamome ice-cream



fondation marguerite et aimé maeght