

BUSINESS MENU

For 10 person minimum



APPETIZERS

Bream tartare, lemon juice cream and wasabi flavor
Timeless Scottish salmon smoked with beech wood old-style and its toasts
Slice of homemade duck foie gras, blackcurrant jelly and toast
Irreplaceable cooked marinated raw vegetables salad, raspberry vinaigrette
Shrimp and crab avocado, cocktail sauce, fresh breadsticks in jar
Marinated beef with lemon thyme, served medium rare, soybean reduction, small thai salad.

MAIN COURSE

Roasted salmon steak, mashed green peas and cabbage luminary
Roasted bass fillet, fine steamed leeks, creamy fish stock with chive
Three fried gambas shrimp, vegetable tian, olive and basil
Chicken supreme, gnocchi with mushrooms, dried tomato and gravy
Veal rump, gravy, macaroni gratin, zucchini with butter
Candied beef cheek and tenderloin tails, mashed potatoes, sweet carrot

DESSERT

Chocolate mille feuille and its chocolate cream, chocolate sorbet
Strawberry and raspberry tiramisu
Vanilla panna cotta, mango fruit purée
Apple tart and almond cream, vanilla ice cream
Praline éclair
Our three sweet pieces of the day to accompany your coffee

COFFEE & PRECIOUSNESS

65 € per Person (Excluding Drinks)

Or included to your Day Delegate Package

We kindly invite you to select the dishes for your lunch :
1 starter, 1 main course and 1 dessert for all the members of your group.

For all requests concerning an allergy, the sales team is at your disposal to advise you

PRESTIGE MENU



Appetizer of the Day (on the house when ordered 3 courses menu) 5 €

APPETIZERS

Caramelized potato « agria », truffle cream and slice of truffle of the season	37 €
Velvet Dubarry (cold or hot), whipped cream and oscietra caviar (10 gr)	31 €
Scottish salmon smoked old style in beech, pearl of lemon	25 €
Pan sautéed foie gras with seasonal fruits chutney, sweet / salty juice	29 €
Salad of blue lobster, vegetables with vinaigrette and crustaceans	35 €
“Ballotin” of edible crab pulp, Granny Smith, young grows, mango vinaigrette	29 €
Prawns or scampy salad, mousseline of green peas, mesclun salad	30 €

MAIN COURSE

Seared scallops Jacques, buttered cabbage, truffle cream (during the season)	37 €
Prawns fricassé, shells bouillon with saffron, endive breaded with flour (during the season)	37 €
Roasted turbot piece, caramelized sweet potatoes and tuberous orange mousseline	39 €
Back of roasted seabass, celery mousseline, crustacean cream	45 €
Timeless: fried beef filet Angus «bio» (180 gr), gratin Dauphinois, bordelaise sauce	39 €
Roasted loin of lamb three ribs, fried vegetables of the day with gravy with rosemary	37 €
Roasted « bio » poultry filet, fricassé of seasonal vegetables, foie gras cream	33 €
Filet mignon of fried veal, vegetables and potatoes Darphin, veal gravy with truffle	45 €

CHEESE

St. Maure goat cheese « bio » du Père Fabre, honey and nuts	15 €
Brie stuffed with truffles of the season	15 €

DESSERTS

Chocolate mousse dome, heart of creamy praliné	12 €
Walnut macaron, Tanariva mousse, white chocolate sauce	12 €
Chocolate tartlet and tonka bean, chocolate sorbet	12 €
Crunch and lemon cream, crispy merengue	14 €
Pineapple carpaccio Victoria, vanilla « bourbon » juice and pineapple sorbet	14 €
Exotic sphere passion, mango and coco	14 €
Vanilla cream in white chocolate sphere, liquid caramel	14 €
Crème vanille en coque de chocolat blanc, caramel liquide	14 €

Coffee & preciousness (on the house when ordered 3 courses menu) 7 €

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appetizer, main course and dessert for all the members of your group.

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VEGETARIAN MENU

Served seated



Cooked, marinated and fresh Vegetables with raspberry vinegar

*

Sea perch Slab of steak poached on vegetables, Olive oil and Capers

*

Pineapple Carpaccio and fresh fruits soup

*

Coffee & Preciousness

65 € per Person (excluding Drinks)
Or included to your Day Delegate Package

VEGAN MENU

Served seated



Cauliflower Soup with Hazelnuts chunks

*

Parmesan cheese and seasonal vegetables Risotto

*

Fresh fruits salad, with Sorbet of the day

*

Coffee & Preciousness

65 € per Person (excluding Drinks)
Or included to your Day Delegate Package

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