

BUSINESS MENU



STARTERS

Cod with preserved lemon, crunchy cucumber and beetroot coulis
Pressed duck with leek fondue, crunchy vegetables and horseradish
Cooked and raw mixed vegetables, goat cheese mousse and parmesan crumble
Green asparagus with a poached egg in its shell, honey and cider vinegar sauce

MAIN COURSES

Pollack loin à la plancha, soufflé potatoes, radish pickle and preserved lemon vierge sauce
Roast Scottish salmon, crispy polenta and courgette, with a basil jus
Rump of veal steak, gnocchi au gratin and mushrooms with a thyme flower jus
Roast supreme of chicken with a jus, broad bean and roasted tomato fricassé, fondant potatoes

DESSERTS

Chocolate mousse with toasted coconut
Classic chocolate and coffee Opéra cake
Vanilla crème brûlée
Pineapple carpaccio, mango tartare and a crispy tuile

COFFEE AND PRECIOUSNESS

65 € per person (excluding drinks)
Or included in 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 LUNCH MENU



STARTERS

Smoked salmon cannelloni with crab and coriander, soy ball and blinis
Homemade duck foie gras with a port reduction, melon chutney and toasts
Crispy green asparagus tart with sauce vierge

MAIN COURSES

Duckling fillet with wildflower honey and a charlotte potato millefeuille
Slow-cooked shoulder of lamb, mixed spring vegetables and cumin jus
Roast sea bass fillet, eggplant and tomato bohémienne with tapenade and piquillo pepper coulis

DESSERTS

Tropical fruit minestrone with spicy syrup, macaroon and coconut sorbet
Breton shortbread biscuit, lemon cream, fresh raspberries and meringue
Chocolate fondant with vanilla ice cream

COFFEE AND PRECIOUSNESS

75 € per person (excluding drinks)

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1 starter, 1 main course and 1 dessert for all the members of your group.

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PRESTIGE DINNER



APPETIZER

Cold minted cream of cucumber soup with a paprika puff
Foie gras with gingerbread crumble

STARTERS

Mixed heirloom tomatoes with Burrata and fresh basil
Smoked swordfish carpaccio with cucumber jelly, horseradish cream, tzatziki and
wild salmon roe
Foie gras in a pistachio crumb with a homemade fruit paste beggar's purse and a cherry reduction

MAIN COURSES

Roast lamb chop with a mini niçoise, zucchini flower and thyme flower jus
Landes corn-fed chicken with crayfish, pommes Anna, asparagus, vegetable samosa and a shellfish jus
Seared cod with lomo, squid ink tagliatelli, vegetables and a fish stock cream

DESSERTS

Chocolate tart with cocoa tuiles and chocolate sorbet
Bourbon vanilla cream millefeuille with vanilla ice cream
Bologne rum baba bouchon with exotic vanilla Chantilly cream

COFFEE AND PRECIOUSNESS

85 € per person (excluding drinks)

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1 starter, 1 main course and 1 dessert for all the members of your group.

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GALA DINNER



APPETIZER

Cream of yellow tomato soup with breadsticks
Fish tartare caviar-style

STARTERS

Baked Scottish salmon with wild salmon roe, citrus carrot moussline
Beef roll with vegetables, mature parmesan crumble and rocket pesto
Marbled homemade foie gras terrine, quail's wing with a patxaran liqueur glaze and prune chutney

MAIN COURSES

Pan-fried fillet of French beef, vegetable and root vegetable chips and Malabar pepper jus
John Dory fillet and risotto primavera, with a herb and green vegetable cream
Rump of veal with eggplant caviar ravioli, roasted vegetables and piquillo pepper jus

DESSERTS

Pistachio and fresh raspberry macaroon with violet syrup
Apricot with syrup, meringue and a « langue de chat » biscuit
Chocolate tartlet with caramel milk and vanilla ice cream

COFFEE AND PRECIOUSNESS

95 € per person (excluding drinks)

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1 starter, 1 main course and 1 dessert for all the members of your group.

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VEGETARIAN MENU



STARTERS

Cooked, raw and marinated vegetables and houmous
Gazpacho and tomato tartare

MAIN COURSES

Risotto primavera
Vegetarian lasagna

DESSERTS

Orange supreme salad with orange blossom water
Seasonal fruit salad marinated in spicy syrup with a vegan biscuit

COFFEE AND PRECIOUSNESS

65 € per person (excluding drinks)
Or included in your Day Delegate Package

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1 starter, 1 main course and 1 dessert for all the members of your group.

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