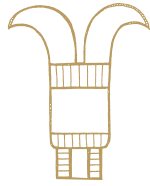
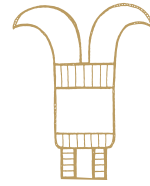


BUFFET MENU



VICTORIA BUFFET



STARTERS

- Green asparagus mimosa
- Vegetable antipasti
- Cherry tomato and mozzarella salad with pistou
- Chinese noodle and smoked duck salad
- White rice salad with cuttlefish, squid and vegetables
- Salmon with dill
- Serrano ham
- Duck terrine
- Tuna sushi
- Californian roll

HOT DISHES

- Roast loin of cod with pepper coulis
- Flash-fried sliced beef with tomatoes, olives and basil
- Pennette pasta gratin with ricotta
- Roasted eggplants with almonds

DESSERTS

- Mango and passion fruit finger
- Caramel tartlet
- Lemon cream and meringue verrine
- Red berry charlotte
- Fruit basket

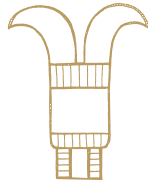
COFFEE

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

Buffets come as a complete package and cannot be split up.

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

BUFFET MENU



NAUTILUS BUFFET



STARTERS

- Smoked salmon and zucchini farfalle salad
- Pickled vegetables with coriander
- Crab coleslaw with tarragon
- Involtini and rocket with aged parmesan
- Wheat berry salad with tandoori chicken and mini peppers
- Smoked salmon
- Sausage and chorizo bites
- Prince de Paris ham
- Californian roll
- Cucumber maki
- Sea bream sushi

HOT DISHES

- Garlic king prawns
- Duck fillet with orange
- Gnocchis with sage
- Mini ratatouille niçoise

DESSERTS

- Summer Mont Blanc
- Homemade macaroons with a light vanilla cream and fresh raspberries
- Homemade rice pudding, cinamon tatin, Isigny ice cream
- Shortcrust pastry rounds with pistachio mousseline and raspberries
- Fruit basket

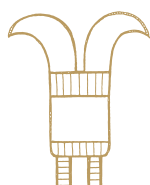
COFFEE

65 € per person (excluding drinks)
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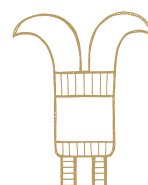
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BUFFET MENU



COURONNE BUFFET



STARTERS

- Riso and shrimp salad with roast tomato and parmesan
- Charlotte potato salad with squid and flaked cod
- Waldorf salad (celeriac, walnuts, green apple, light mayonnaise)
- Natural grains with cranberries (white quinoa, bulgur wheat, creamed butternut squash, cranberries, pepper tomatoes)
- Niçoise salad
- Button mushrooms à la grecque
- Smoked salmon cannelloni with dill
- Cured ham
- Bresaola
- Salmon maki
- Cucumber and cream cheese maki

HOT DISHES

- Roast meagre fish with sauce vierge
- Slow-cooked shoulder of lamb with lemon
- Creamy polenta
- Vegetable gratin with parmesan

DESSERTS

- Strawberry compote, basil and vanilla mousse verrine
- Lemon crème brûlée with a financier cake
- Chocolate and hazelnut tartlet
- Strawberry and pistachio cake
- Fruit basket

COFFEE

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Or included in your Day Delegate Package

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