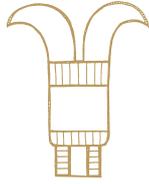


BUFFET MENU



VICTORIA BUFFET



STARTERS

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

HOT DISHES

- Roasted 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

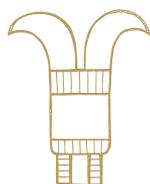
€65 per person (excluding drinks)
Or included in your Day Delegate Package

Buffets come as a complete package and cannot be split up

*an extra €8 per person will be required for any buffet of less than 200 guests

For any request regarding allergies the sales team is at your disposal for advices

BUFFET MENU



NAUTILUS BUFFET



STARTERS

- Smoked salmon with 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 macarons with a light vanilla cream and fresh raspberries
- Homemade rice pudding, cinamon tatin, Isigny ice cream
- Shortcrust pastry disks with pistachio mousseline and raspberries
- Fruit basket

COFFEE

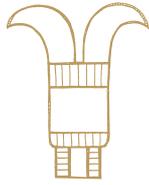
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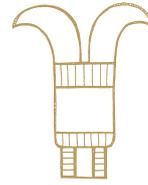
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BUFFET MENU



COURONNE BUFFET



STARTERS

- Riso pasta in shrimp salad, preserved tomatoes and parmesan
- Charlotte potatoes with squids in salad, crumbled cod
- Waldorf Salad (celery ball, walnuts, green apple, light mayonnaise)
- Cranberries natural grains (white quinoa, boulgour, cream of butternut squash, cranberries, tomatoes, bell pepper)
- Lovely salad niçoise
- Greek style button mushrooms
- Salmon with dill cannelloni
- Country ham
- Bresaola
- Salmon maki
- Cucumber maki and cream cheese

HOT DISHES

- Lean roast meat in virgin sauce
- Shoulder of lamb with lemon confit
- Creamy polenta
- Vegetables gratin with parmesan

DESSERTS

- Verrine, stewed strawberries, basil, vanilla mousse
- Lemon Crème brûlée, financier
- Hazelnut chocolate tartlet
- Pistachio Fraisier cake
- Fruit basket

COFFEE

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