

# 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 COURSE

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

# PRESTIGE LUNCH MENU



## STARTERS

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

## MAIN COURSE

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 & 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



## APPETIZERS

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 pistacchio 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 & 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



## APPETIZERS

Creamy 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 with 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  
Caramel-milk chocolate tartlet and vanilla ice cream

## COFFEE & PRECIOUSNESS

€ 95 per person (excluding drinks)

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.

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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 & PRECIOUSNESS

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

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