

Starters

Citrus-marinated sea bream tartare

Asparagus with Maltaise sauce

Creamy burrata, red pepper caviar and lemon condiment

Organic egg and soup of the day, chestnut pieces and crispy onion

Main courses

Braised pork loin with Meaux mustard, carrots with tarragon

✓ Wildflower tomme cheese risotto, brown Paris mushrooms

Confit poultry, green asparagus and lemon thyme peas

Catch of the day, seasonal garnish and lobster bisque

Desserts

Roasted apricots with honey, almond milk ice cream and fresh almonds

Warm chocolate cake, crème anglaise, vanilla ice cream and cocoa nibs

Strawberries & cereals, strawberry sorbet and lightly whipped cream

Vanilla, tonka bean and caramel floating island

Please choose a single menu for all your guests.

Meat origins: Pork - France / Poultry - France