

Starters

Field tomato gaspacho, summer vegetables

Creamy burrata, tangy vegetables and basil gel

Meagre ceviche with melon and raspberry

Pressed poultry terrine, pickles, sage and hazelnut pesto

Main courses

Grilled sea bream fillet, simmered vegetables, sauce vierge

Chicken supreme, sweet and sour beetroot, apricots

Artichoke risotto, courgettes, Pecorino Romano

Confit veal breast, pan-fried oyster mushrooms, new potatoes

Roasted hake, pan-fried vegetables, dill butter

Desserts

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

Chocolate mi-cuit, custard sauce, vanilla ice cream and cocoa nibs

Strawberries, cereals, strawberry sorbet and semi-whipped cream

Vanilla floating island, tonka bean and caramel

Please choose a single menu for all your guests.

Meat origins: Duck - France / Beef - UE