

Amuse-bouche and glass of Maxim's Champagne

Starter

Salmon tournedos with spiced flower, leek julienne and citrus emulsion

Main course

Braised guinea fowl fillet with mustard, creamy polenta with black olives, orange reduction

or

Steamed sea bass, broccoli mousseline, cauliflower cake, lobster sauce

or

Grilled beef cut, baby potatoes, shiitake mushrooms, porcini cream (+9€)

Cheese plate

(Optional +8€)

Dessert

Chocolate log with hazelnut pieces, caramel pear dome, salted butter shortbread