

Starters at choice: Block of duck foie gras, mango-pineapple compote, crisp raspberry chips

Assortment of starters:

Mozarella and basil cream, parmesan crisps, small fresh tomatoes

Duck foie gras with salt crystals, mango-pineapple compote

Verrine of quinoa, yuzu flavored butterfly shrimp

Crusty bread with black tapenade, a fillet of red mullet, and vegetable sprouts.

Main course of choice:

Poultry leg, baby roast potatoes, mini new vegetables

Steamed hake steak, artichoke cream and slow-cooked yellow carrots

Rump steak, pan-fried mixed vegetables, potato rosette (+7€)

Desserts at choice:

Chocolate-flavoured crisp pralin feuilleté, raspberry coulis

Assortment of desserts:

Banana-salted butter caramel tart

Vanilla custard and candied apricot

Dark chocolate macaroon, crisp mikado

Variety of strawberries, whipped cream, and mini marshmallows.

Drinks:

1 glass of champagne and coffee (only included in Lunch with Bay Window Seating option)

Vegetarian Menu:

Tomato gazpacho with basil and pine kernels, tender shoots in balsamic vinegar

Baby roast potatoes, pan-fried mixed vegetables, artichoke cream

Seasonal tutti frutti, pear purée, dark chocolate biscuit

Child Menu

Seasonal starter

Menu choice of main course

Chocolate mud cake

Orange juice; Coca-Cola or water

(Example of menu, subject to modification)