

## Buffet « Sunshine »

### Starters

Beetroot salad with coconut milk dressing  
Fresh beetroot tartare with herbs  
Thai salad with chicken, shrimps and mango  
Coleslaw and mushrooms Greek style  
Taboulé with shredded roast chicken

### Main Courses

Indian-style lamb curry  
Vegetable stir-fry  
Thick cut salmon steak  
Spanish rice

### Desserts

Fresh fruit salad  
New York cheese cake  
Apricot tart  
Triple chocolate pudding

**From €45 per person, tax included**

***Beverages included (soft drinks, mineral water, coffee)***

## Flavours of France Buffet

### Starters

Strasbourg salad (ham and Gruyere cheese)

Wheat grain salad with crab sticks

Ham, cabbage and comté cheese trilogy

Seafood salad

Mediterranean vegetable terrine mosaic

Tomato, goat's cheese and basil tart

### Main Courses

Hake steak with a Bordeaux wine sauce

Vegetable medley

Provençal beef stew served with traditional mash potatoes

### Desserts

Apple Tart "Tatin"

Fruit yoghurts

Lemon meringue pie

Chocolate Charlotte

**From €45 per person, tax included**

***Beverages included (soft drinks, mineral water, coffee)***

## Provençal Buffet

### Starters

Niçoise salad

Selection of baked stuffed vegetables

Finely sliced cold roast veal

Chilled ratatouille with basil

Grilled aubergines with goat's cheese

Mix of baby leaves salad

Courgette deep fried

### Main Courses

Skewer of roast lamb with herbs, pilaf rice

Niçoise-style red mullet fillet, vegetable tian

### Desserts

Provençal dessert of deep fried dough

Lemon tart

Apricot and hazelnut tart

Fresh fruit salad

**From €45 per person, tax included**

***Beverages included (soft drinks, mineral water, coffee)***