

**Lunch/ Dinner cocktail – Excellence****« Gourmet »**

Scandinavian smoked salmon finger sandwiches  
Garden pea gazpacho with hazelnuts  
Raw vegetable skewers  
Fried mozzarella balls  
Chilled plancha-cooked prawns with herbs  
Foie gras toasts  
Vegetable samosa  
Mini tomato and basil tartlets  
Crunchy lettuce hearts with salt  
Grilled lamb chops with rosemary, croquet potatoes  
Grilled courgettes  
Feta cheese and tomato confit on toast  
Mini beef tartare  
Avocado and crabmeat pots

**Desserts**

Chocolate and coffee opera cake  
Trilogy of panna cotta  
Fresh fruit dessert  
Hazelnut macaroon  
Dark chocolate and cardamom mousse  
Tiramisu

**From €48 per person per person tax included*****Beverages included (soft drinks, mineral water, coffee)***

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Mini beef tartare  
Salad of mozzarella balls with aromatic herbs  
Spring rolls with sweet and sour sauce  
Prawn fritters  
Mini chicken yakitori skewers  
Regional speciality of chickpea flour flan  
Mini maki sushi  
Lebanese-style aubergine  
Selection of finger sandwiches  
Comté-filled choux pastry puffs  
Basket of raw vegetable  
Pizza  
Mini roast salmon steaks  
Fried Potato balls

**Desserts**

Palmier biscuits with lavender honey  
Mini vanilla creme brulée  
Watermelon and melon 'soup'  
Raspberry tartlets  
Strawberry and pistachio finger sponges  
Dark chocolate mousse with 4 spices

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