

Lunch/Dinner cocktail - Premium 'Gala'

Scandinavian smoked salmon finger sandwiches

Garden pea gazpacho with hazelnuts

Chilled herbed prawns

Red mullet in [spiced] escabèche marinade

Goat's cheese nougat

Vegetable samosa

Mini tomato and basil tartlets

Crunchy little gem lettuce hearts with salt

Tart of scallops and braised chicory

Sliced marinated salmon (with dill and sesame seeds)

Terrine of semi-cooked foie gras on sliced gingerbread toasts

Grilled lamb chops with rosemary, croquette potatoes

Grilled courgettes

Desserts

Rum baba made with aged rum [Baba sponge with aged rum]

Chocolate and coffee opera cake

Tatin-style apple tartlets [/Tartlets Tatin with apple]

Fresh fruit skewers

Mango and passion fruit mousse

Palova [(meringue with whipped cream and wild strawberries)]

From €54 per person tax included

Beverages included (soft drinks, mineral water, coffee)

COCKTAIL Déjeunatoire/ Dînatoire –Gala Haut de gamme

Snails on brioche sweet bread
Mini smoked salmon tartare with herbs
Sautéed prawns with Thai flavours
Selection of garnished hors d'oeuvres
Blinis with smoked salmon
Mini chicken skewers seasoned with espelette chilli pepper
Crunchy little gem lettuce hearts
Melon gazpacho (depending on season)
Sweet and sour vegetable samosa
Cheese profiteroles
Cherry tomato salad
Skewer of herbed scallops
Crunchy potato and tomme cheese balls

Desserts

Matcha tea-flavoured panna cotta with aniseed biscuits
Chocolate trio pudding
Fig and honey tartlets
Diced fruit salad cups
Raspberry surprise
Mango and ginger macaroons

From €54 per person, tax included

Beverages included (soft drinks, mineral water, coffee)