

Lunch menus - Excellence**Choice of Starter**

Raw courgette tartare with herbs, goat's cheese quenelle and orange vinaigrette

Finely sliced Japanese-style marinated beef, wakame salad

Caesar salad, grilled chicken breast and parmesan shavings, creamy dressing

Bruschetta with vegetable confit, tomato and basil coulis

Salmon fillet flavoured with sorrel, shellfish sauce

Choice of Main course

Roast sea bass fillet, seasonal vegetable medley

Grilled rump steak, red wine sauce, crunchy potatoes with fresh tomme cheese and walnuts

Plancha-cooked fisherman's catch with bouillabaisse [/seafood] jus, fine ratatouille

Roast duck breast with Szechuan pepper, stir-fried vegetables with shitake mushrooms

Pollack steak seared on one side, creamy polenta and tomato and spring onion vinaigrette

Choice of Dessert

Caramelised apple crumble with cinnamon

Pear clafoutis with vanilla ice cream

Chocolate trilogy with a moka coulis

Chilled nougatine with mixed berries and citrus confit

Hot and cold pineapple carpaccio

From €36 per person, 3 courses, tax included

Included beverages (mineral water, coffee)