

Lunch Menus - Prestige

Starters

Smoked salmon tartare, soft-boiled egg and asparagus tips

Quail pie with grapes, mesclun salad, chicken gravy

Gourmet salad with foie gras and green beans

Main Course

Roast ombrine steak, chanterelle mushrooms, tangy jus with orange, grilled sesame seeds

Roast sea bream fillet with tomatoes and broad beans, fennel confit with lemon

Veal medallion with shallots, crushed potatoes and green beans

Dessert

Chilled pineapple carpaccio with coriander, fruit sorbet

Mini Charlotte with mixed berries and whipped cream

Crunchy pear and salted-butter caramel

From €44 per person, 3 courses, tax included

Beverages included (mineral water, coffee)