

Package Menu

(Menu must be the same for all guests)

Cold starters

Tomato salad in an old-fashioned style, baby onions with South condiments
Pressed duck foie gras with apricots chilled with almond-milk
Avocado with cocktail sauce, crab meat sautéed with chive
Heart of sucrine salad and Norwegian smoked salmon like a Caesar
Spring crisp vegetables refreshed with lime
Green asparagus, passion fruits seeds and borage flowers vinaigrette sauce
Hot and cold filet of quail, shavings of seasonal vegetables
Eggplant, zucchini and ricotta cheese like an antipasti

Warm starters

Dublin Bay prawns in a ravioli pasta, buttered with green cabbage and citrus fruits
Zephir of zucchini flowers, crustaceans pearled with tarragon

Fish

Fillet of red mullet, salad crisp vegetables, yuzu vinaigrette sauce
Back of John Dory “vert-pré”, slightly tangy Chardonnay butter
Medallion of anglerfish, served in a seaweed and seasonal flower broth
Fillet of sea bass “à la plancha”, tomato stuffed with a risotto like a chorizo paella
Slowly preserved fillet of salmon with olive oil, fond baby leeks with bone marrow
Fillet of sea bream and small tender zucchinis, white grapes and curry vinaigrette sauce, crisps of onions

Meat

Fillet mignon of veal in creamy sauce, fragola risotto softened with artichoke cream sauce
Beef ribs and preserved vegetables in a saffron-flavoured ravioli pasta
Filletted free-range chicken, tender potatoes with caramelized onions
Saddle of lamb stuffed with fresh herbs, pressed aubergines fine mousse
Heart of fillet of beef, grenaille potatoes and fricassee of tiny artichoke “poivrade” in its juice
Duckling with grapefruit chutney, glazed turnips with honey vinegar

Desserts

Iced raspberries meringue cake with almond milk
Pralin and hazelnut Paris-Brest, strawberries in their juice
“Puits d’amour” with vanilla pear, slightly salted-butter ice cream
Exotic floating island
Crunchy millefeuille with caramelised pistachios
Black chocolate shortbread tart, soft caramel and caramelized pecan nuts
Fine mousse of vanilla fresh cream cheese, strawberries and lime, meringues with flakes of Arlequin