

STARTER

Burrata, snacked leek, green asparagus, Italian flavoured oil

or

Ricotta ravioli with asparagus and truffled artichoke ✓

MAIN OF COURSE

Lacquered duck breast, soy caramel, spring vegetables with lemongrass

or

Beef fillet just snaked, 5 berry sauce, grilled market vegetables

or

Sea Bass / Salmon alliance, fine ratatouille provençale, pineapple tomatoes with bourbon vanilla

or

Creamy Quinoa with curry and seasonal vegetables ✓

CHEESE

Cheese of platter (optional +8€)

(Brie de Meaux, Comté, Sainte-Maure)

DESSERT

3 chocolate sweetness, almond biscuit, Tonka cream

or

All chocolat finger ✓