

CELEBRATORY FOUR-COURSE MENU

45€ / per guest

Menu offered to groups of at least 15 people

CANAPÉS

Crostini with tomato salsa, avocado cream and crème fraîche (VG)

Hors d'oeuvre with butternut squash cream and pistachio (LF, VG)

Cheddar canapé with grape and cape gooseberry (GF, LF)

STARTERS

(Please select the most suitable dish)

TROUT 48° (GF, LF)

Trout fillet baked at a low temperature (48°) with avocado cream, fresh cucumber and young shoots

STEAK TARTARE (GF, LF)

Mildly seasoned steak tartare with toasted white bread and butter

SWEET PEPPER MEZE (VG)

Arabian-style meze with roasted sweet pepper, sweet pepper hummus, burrata cheese and croutons

MAINS

(Please select the most suitable dish)

TRUFFLE CHICKEN (LF)

Chicken fillet with truffles & champignons au gratin, wheat couscous and mushroom jus

SALMON ROULADE (GF, LF)

Salmon fillet with broccoli, tomato, champignons and beurre blanc sauce

GARDEN VEGETABLES (GF, LF, VG)

Grilled tomato, seared red onion, broad beans, celeriac cream, balsamic sauce and pine nuts

CHOCOLATE HAPPY-HOUR BUFFET

Chocolate fountain: fresh diced fruit and strawberries (GF, LF, VG)

Espresso-infused chocolate cake with fresh blueberries (VG)

Chocolate mousse with meringue (GF, VG)

Chocolate buns and nut cookies

Mini-waffle cones with chocolate cream

Berry or fruit smoothies (GF, LF, VG)

Tea, coffee, cocoa and water