

# CELEBRATORY MENU

74€/ per guest

Menu offered to groups of at least 25 people

## WELCOME FROM THE NEWLYWEDS

Individual snack servings in a glass: cheeses, hams, olives, crispbread, nuts and berries  
Chocolate fountain: fresh diced fruit and strawberries (GF, LF, VG)  
Prosecco 8 cl (or alcohol-free option)

## FINGER FOOD ON GUESTS' TABLES

Cheese: Morbier, Manchego and Tomme de Savoy (GF, VG)  
Meat: Chorizo, salami, prosciutto and chicken skewers (GF, LF)  
Vegetarian: Vegetables, grapes, nuts, olives and crispbread (LF, VG)

## 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

## PALATE CLEANSER

(Served between the starter and main to refresh your palate)

SORBET & BUBBLES (GF, LF, VG)

Lemon sorbet, pomegranate seeds, candied citrus, mint and prosecco frizzante

## 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 and pine nuts

## WEDDING CAKE

As selected by the newlyweds (client's own)

Tea, coffee, cocoa, water, sugar, honey and lemon