

Reception menu

Starters

Creamy pumpkin soup with citronella, floating island with smoked and refined duck magret.

Large slices of roasted celeriac root, fresh cheese breaded with gingerbread, Avruga eggs and watercress pesto, nuts.

Roasted prawns cooked with spices, guacamole, herbs salad and raw beetroots.

Duck foie gras with Cubèbe pepper, apple and white balsamic vinegar chutney and cider vinegar jelly.

Scallop, risotto of spelt with lemon, topinambour cream, thin slices of mimolette cheese.

Gravlax beef filet, seasonal vegetables cooked in pickles style.

(For 50 persons maximum)

Main courses

fish

Snacked John Dory with spices, orange caramelized endives and venere black rice.

Roasted back of pikeperch with wine sauce, root vegetables in «barigoule», candied shallots and spring onions.

Sea bar filet with chorizo crust, condiment carrots with oriental spices and wild thyme reduced-juice.

meat

Yellow poultry supreme roasted with thyme butter, roasted quince and crosnes, velvet of beetroots.

Loin of veal with aniseed girolles mushrooms and chestnuts, mashed potatoes, vegetables chips and reduced-juice.

Saddles of rabbit, shiitake, churros of Bresaola and piquillos.

DESSERTS

The pumpkin, citrus fruits and chocolate.

The «extra» apple cake, cider and cinnamon.

The chocolate, passion fruits and sweet spices.

(Gluten free)

The pineapple, avocado and frozen mousse.

(Gluten and lactose free)

The chocolate sphere and coconut.

The fruits salad with passion berries.

(for 50 persons maximum)