



## Appetizer

Sheaf of smoked salmon stuffed with shrimp  
mousse and caramelised coral coulis

Lobster salad with vegetable  
mikado on pheasant ragout

Fine warm cream of wild asparagus soup  
perfumed with sherry and truffle



## Fish

Snapper timbale in a coat of spinach  
and seeds with creamed mushrooms

Sautéed shrimps in slightly smoked white  
wine soup and vegetable risotto

Marinated grouper darne in gazpacho, grilled  
with a bed of potatoes and crunchy lentils



## Meat Dishes

Duck magret à l'orange with pine  
kernel caramel and Modena aceto

Candied tenderloin steak tournedos in red wine  
with fresh marrow and creamy potato

Grilled lamb ribs a la Provençal with  
honey and crunchy leeks



## A Sweet Touch

Choice of desserts from our buffet