

135 €

ON YOUR TABLE

Hot drinks (tea, coffee, chocolate, espresso...)
Freshly pressed fruit juices, mineral water
Homemade pastries, butter, honey and a selection of jams

SELECTION OF APPETIZERS

Roasted white asparagus “maltaise” style
Crab raviolis, “coral and lime” emulsion
“Ritzy” Cesar salad, grilled chicken

SELECTION OF ORGANIC EGGS AND MAIN COURSES

Poached egg, blue lobster, “ratte” potatoe and bisque
“Perfect” egg, mushroom and light potato cream
Seabass, baby turnips, daikon radish and lamb’s lettuce sauce
Pigeon, carrots and kalamansi juice
Aquerello risotto with peas and glazed onions

SWEETS AT YOUR TABLE

Zacapa Rum baba, cream of your choice :
Brasil Arabica coffee cream or Etrez cream from Bresse

Chocolate mousse
Apple compote and crumble
Lemon glazed madeleine
Fruit salad