

135 €

## ON YOUR TABLE

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Hot drinks (tea, coffee, chocolate, espresso...)

Freshly pressed fruit juices, mineral water

Homemade pastries

Butter, honey and a selection of jams

Cereals, plain or fruit yogurt

## SELECTION OF APPETIZERS

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Layered crab meat, cauliflower and citrus, creamy coral

Potato tortellinis and Haddock, beetroot sauce with brown butter

“Ritzy” greek salad

## SELECTION OF ORGANIC EGGS AND MAIN COURSES

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Poached egg, blue lobster, smoked rat potatoes, lobster bisque

“Perfect” egg, zucchinis, coconut and curry

Royal Seabream in a red wine stew, brocolettis and mushrooms

Young wild boar chops with red pepper, parsnip and chanterelle mushrooms

Tomato risotto

## SWEETS AT YOUR TABLE

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Vanilla eclair

Apple compote, gastronomic cream and crumble

Toasted brioche with wild blackberry jam

Cannelé

Fruit salad

*Net prices and service included*

*Checks are not accepted*

*All credit cards are accepted*

*Allergy-free menu available upon request*