

125 €

## 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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Pressed foie gras and farm chicken with nori seaweed, artichoke  
Marinated maquerel, acidulated lentils salad  
“Ritzy” niçoise salad

## SELECTION OF ORGANIC EGGS AND MAIN COURSES

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Poached egg, blue lobster, smoked ratte potato, lobster bisque  
“Perfect egg”, pistachios, hazelnuts and dried fruit mixed, creamy parsnip  
Roasted sea scallops, beetroot gratin, white balsamic sauce  
Confit veal breast, gnocchis and onions, veal gravy with smoked olive oil  
Coconut milk risotto, lime and curry

## SWEETS AT YOUR TABLE

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Vanilla “éclair”  
Cream caramel  
Toasted brioche with strawberry jam  
Marbled cake  
Mango gazpacho with fresh cream and passion fruit seeds  
Fruit salad