

SERVICE PREMIER OFFER

9.00 pm



LIFT TICKET FOR THE 1ST FLOOR

PRIVILEGED SEATING CLOSE TO THE BAY WINDOW

GLASS OF CHAMPAGNE AS AN APERITIF

TASTING MENU

Appetiser

Starter
Duck foie gras marinated in red wine, served with pear, blackcurrant and ginger marmalade and toasted brioche

Main courses

Scallops à la plancha, butternut squash and onion confit, served in a beurre blanc and smoked soy sauce
and
Roast leg of lamb, truffle viennoise, Anna potatoes, pan-fried Chinese artichokes and cep mushrooms

Dessert

Guanaja chocolate crisp served with pear poached in lime honey

WINES + MINERAL WATERS + COFFEE
DELICACIES WITH COFFEE

SELECTION OF FINE WINES



For groups of 10 persons or more, a single menu including a same starter, a same main course, a same dessert for all guests.

THERE IS ALSO A
GIFT DINNER
SEE PAGE 11



CHILDREN MENU (- 12 YEARS OLD):
STARTER + MAIN COURSE + DESSERT + SOFT DRINK + LIFT TICKET FOR THE 1ST FLOOR