# SPRING SUMMER **2017**



# SENSATION OFFER

9.00 pm





# LIFT TICKET FOR THE 1ST FLOOR

# **GLASS OF CHAMPAGNE AS AN APERITIF**



#### CHOICE OF STARTER

- Creamy button mushroom soup with hazelnuts and popcorn
- Mildly spiced prawns with avocado and pomegranate seeds, baby gem lettuce and mango vinaigrette
- · Smoked salmon, pink peppercorns, fromage blanc with confit ginger, citrus fruit reduction
- Duck foie gras, cherry and Sichuan pepper chutney and toasted brioche

#### CHOICE OF MAIN COURSE

- Roasted cod fillet, spelt risotto with green asparagus, Champagne sauce
- Sea bream fillet à la plancha, roasted poivrade artichoke marmalade, purple mustard beurre blanc sauce
- Pan fried duckling breast in a vadouvan spice blend served with its jus, French-style carrots and peas
- Lamb confit French stew, creamy polenta and fried zucchini

#### CHOICE OF CHEESE OR DESSERT

- Selection of matured French cheeses
- Profiterole, vanilla ice cream and hot chocolate sauce
- Seasonal red berry Himalaya with pistachio custard cream
- Guanaja chocolate Crousti Eiffel, brownie biscuit and Jivara
- Almond finger, passion fruit cream, meringue



#### CHOICE OF STARTER

- Creamy button mushroom soup with hazelnuts
- Smoked salmon, pink peppercorns, fromage blanc with confit ginger, citrus fruit reduction
- Duck foie gras, cherry and Sichuan pepper chutney and toasted brioche

#### CHOICE OF MAIN COURSE

- Sea bream fillet à la plancha, roasted poivrade artichoke marmalade, purple mustard beurre
- Lamb confit French stew, creamy polenta and fried zucchini flower
- Pan fried duckling breast in a vadouvan spice blend served with its jus, French-style carrots and peas

### CHOICE OF DESSERT

- Profiterole, vanilla ice cream and hot chocolate
- Seasonal red berry Himalaya with pistachio
- Guanaja chocolate Crousti Eiffel, brownie biscuit and Jivara cream

WINE + MINERAL WATER + COFFEE | WINES SELECTION BY OUR CELLARMAN (WHITE OR RED OR ROSÉ WINE)



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

