



## **Menu 1**

Selection of local grilled vegetables

or

Fish Soup with garlic mayonaise

« « « «

Thick Umbrine Marine fish served with vegetables parpadelle

or

Free Range Chicken supreme, cream and Sage butter sauce

« « « «

Vanilla Crème Brulée

or

Poached Peach with Verveine, Granite and Raspberry coulis

**Price per person : 24€ (beverages not included)**

\*\*\*\*\*



## Menu 2

Crushed Warm Potatoes topped with Seared Filets of Sardines

or

Beef Carpaccio

« « « «

Penne, Eggplant and Ricotta

or

Grilled Red Mullet

« « « «

Traditional Italian Tiramisu

or

Grated Fresh Fruits

**Price per person : 34€ (beverages not included)**

\*\*\*\*\*



## **Menu 3**

Mixed Salad, Warm Goat Cheese and Lavender Honey

or

Marinated Salmon Carpaccio

« « « «

Sea Bass filet cooked « à la planche »

or

Stuffed Rabbit leg

« « « «

Creamed Italian Meringue served with Caramel Sauce

or

Upside down Pear Tart topped with Turrón Ice cream

**Price per person : 44€ (beverages not included)**

\*\*\*\*\*



## **Menu 4**

Goat Cheese Terrine, fresh raspberries vinegar

or

Mussel lasagna with curry and spinach

« « « «

Pan-fried scallops with red pepper dressing

or

Grilled sirloin steak, rocket salad, white truffle oil

« « « «

Apple crumble with vanilla custard

or

Upside down Pear Tart topped with Turrón Ice cream

**Price per person : 54€ (beverages not included)**

\*\*\*\*\*



## **BEVERAGES SUPPLEMENT**

**Option 1** : ½ bottle of mineral water + ½ bottle of wine + coffee or tea –

**Price per person: 12€**

**Option 2** : Apéritif + ½ bottle of mineral water + ½ bottle of wine + coffee or tea –

**Price per person: 15€**

**Option 3** : Glass of champagne + ½ bottle of mineral water + ½ bottle of wine + coffee or tea –

**Price per person: 21€**

- 
- \* Apéritif served : Sangria ou Kir
  - \* Champagne served: Bruno Palliard (famous for being served at Joël Robouchon's restaurant)
  - \* Mineral water served : Evian(still) et San Pellegrino(sparkling)
  - \* Wine (red, white and rosé) : Château Bas Côteau d'Aix
  - \* Coffee : Lavazza
  - \* Tea and herbal teas : Harney & Sons