



MENU



★ Starters

The French tradition

Home-made semi-cooked foie gras, mango and fig chutney, shortbread
Salmon stuffed with Saint-Môret mousse and marinated vegetables

The appetizers

Selection of delicious mini sandwiches
Duo of Swedish fingers & potato waffles
Toasted pastilla with shredded chicken, cashew nuts and pears
Trio of Maké with prawns, vegetables and cheese

The starters

Prawn salad with Thai pesto and citrus fruit
Pirate's Poké Bowl
Fusili salad with crabs and candied cherry tomatoes
Stuffed traditional bread

The soup

Thai soup with coconut milk, red curry and oak lentins

The seafood buffet

Langoustines
Pink prawns
Grey prawns
Oysters
Crab claws

★ Dishes

Meat, fish & side dishes

Chicken stuffed with rice from Camargue and dried fruits
Pike-perch steak glazed with soya and wasabi sesame seeds
Tajine of lamb shoulder with kiwis & apricots confit, quail eggs
Live cooking seafood wok
Grilled potatoes with chanterelle mushrooms flavoured with smoked black pepper
Trio of cauliflowers & soy pesto

New Year's show cooking

Veal with mushrooms
Linguines cacio e pepe
Seafood wok (prawns, squid, mussels, etc.)

★ Children's buffet

Fish & Chips
Breaded chicken
Green beans
Chips
Pasta Bolognese

★ Desserts

Buffet of éclairs to share
Chocolate fountain & sweets skewers
A fresh fruits cascade
Colourful cupcake making
Round of regional cheeses

