



# 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

