

### **Choice of starters**

Smoked salmon carpaccio, lemon cream, crunchy sucrine lettuce and pink radish

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Tasting plate composed of 4 starters:

Scallops, crushed fresh tomatoes

Savoury crème brûlée with courgettes and basil

Chicken chutney and semi-cooked carrots, red pepper tapenade

Spinach crisp, smoked salmon and lumpfish roe

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\*Fresh vegetable and cornflower minestrone, coconut and currygazpacho

### **Choice of main plates**

Roast chicken leg, parmesan risotto, red pepper marmalade

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Cod loin fillet with green asparagus cream, fondant yellow carrots

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Thick steak with green pepper, potato rosette, fresh seasonal vegetables (+7€)

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\*Fried fresh market vegetables and onion confit, polenta fries

### **Cheese platter (+6€)**

#### **Choice of desserts**

All-chocolate sweet, fresh raspberries and red fruit coulis

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Tasting plate composed of 3 desserts

Strawberry and yuzu macaron

Vanilla cream puff, roast apricot and pistachio flakes

Bittersweet chocolate dessert with Earl Grey tea, raspberry velvet

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\*Wok of fresh fruit, strawberry dome with puffed rice and vegetable cream

### **Drinks depending on the tour selected:**

No drinks

or

½ bottle of wine per person

### **Children's Menu**

Shredded turkey breast, cherry tomato and mozzarella balls

Choice of main dish from the menu

All-chocolate sweet, fresh raspberries and red fruit coulis

Drink: Orange juice; Coca-Cola or water

\*Lactose and gluten free vegetarian menu

\* Menu, subject to modification