

Dinner will be served before the show

STARTER

Charentais Melon, Shaving of Marinated Beef, Jelly of Beef Consommé with Port

-or-

Salmon Tataki Mojito Style with Pineapple, Lemon and Mint Coulis

MAIN COURSE

Roasted Breast of Red Label Chicken, Warm Lobster Tartar, Mashed Potatoes, Summer Vegetables, Américaine Sauce

-or-

Fillet of Croaker Fish Pan Fried, Peas' French Style, Carrot Sauce with Smoked Salt, Pork Belly

DESSERTS

Traditional Tiramisu with Coffe and flavored with Star Anise

-or-

Choux Pastry Filled with Madagascar Vanila Cream, Candied Apricot, Coriander Scented Coulis

DRINKS

½ bottle of champagne per person, or other drinks with or without alcohol