



MENU

APERITIF SERVED AT THE TABLE

Selection of canapés

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Creamy artichoke risotto
Alba white truffle, pearled jus

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Roasted Breton langoustines with seaweed butter
Coral mayonnaise, fresh citrus condiment, Timut pepper

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Mediterranean sea bass fillet cooked in the pan,
Calamari and clams in a delicate lemon ragout,
Crispy puffed rice/Aquitaine caviar

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Golden sautéed veal medallion,
Spaghettoni with lightly creamed jus,
Thin slices of black truffle

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Crunchy chocolate/vanilla, crispy salted butter shortbread
Marbled ice cream with caramelised hazelnuts

